



Otago Farmers Market
Every Saturday morning at the Dunedin Railway Station
www.otagofarmersmarket.org.nz

Recipes for Saturday, 22nd December 2012

CHERRY AND CHOCOLATE MINI CAKES

Makes 18 medium size muffin tins

175g butter, softened

1 cup sugar or do ½ sugar and ½ rose sugar

3 eggs

Drop of rose water (optional)

¾ cup unsweetened cocoa

¾ cup flour

½ tsp baking powder

½ cup sour cream or thick yoghurt

250g fresh cherries, stones removed and cut into half

Icing – 2 Tbsp cream

100g dark chocolate

Method

Preheat oven to 180C

Grease your muffin tins well with butter or use paper liners, set aside.

Cream butter and sugar until light and fluffy, add eggs one at a time, beating well after each addition. Sift dry ingredients together and fold through the mixture alternately with the sour cream or yoghurt. Add the cherries and lightly mix to combine. Remember to stop mixing as soon as you see no flour visible.

Spoon mixture into prepared tins so they are ¾ full and bake until risen and the center is firm to the touch about 15-20 minutes.

Remove from oven and cool in tin for five minutes before removing and cooling on rack.

To make icing – heat the cream in pot or microwave until it comes to the boil, remove from the heat and add the chocolate. Stir until the chocolate has melted and the mixture is silky and glossy.

Ice your mini cakes however you like. Enjoy.

NEW SEASON GARLIC AND SMASHED POTATOES

New season garlic is lighter, fresher and gentler on the palate than the dried version. It can be used to enhance dishes rather than to add garlic flavour.

When it is so fresh I rarely bother to peel it when cooking as the skin is paper thin and the cloves are small, simply slice very thin and add to your dish.

Serves 4

1 kg new season potatoes (larger ones are fine for this)

1 bulb new season garlic

Handful parsley, rocket or watercress, roughly chopped

Sea salt flakes

Freshly ground pepper

50g butter

1-2 Tbsp extra virgin olive oil

Method

Bring a suitable size pot of lightly salted water to the boil. Add your scrubbed or scapped potatoes and bring them to the boil, reduce the heat to a gentle simmer and cook until tender (20-25 minutes).

Meanwhile slice the new season garlic bulb as thin as possible (with the skin) and add it to a fry pan with a one tablespoon of butter and one tablespoon of oil, cook until fragrant and just starting to colour. Drain the potatoes and add to the garlic, smash the potatoes with the back of a fork and mix in the garlic butter, add salt, pepper and greens, stir gently to combine. Add more butter and oil if needed (you do want it moist and rich in texture). Serve immediately.

New season garlic baked in foil – lightly drizzle over a little oil and a sprinkle of salt over one bulb of garlic, wrap in foil and bake in preheat oven 180C until garlic is very tender (about 30 minutes). Remove from oven and foil and served mashed through potatoes, squashed onto good quality toasted bread, whisked through a mayonnaise or added to a sauce or dressing.

ALE GLAZED HAM

1x 7kg cooked ham on the bone (approx.)
345 ml golden ale
1 orange, finely grated rind only
4 cloves garlic, finely chopped
1 Tbsp Dijon mustard
110g brown sugar
180g good quality honey

Method

Preheat oven to 180C

Remove skin from the ham – The skin is just the tough brown layer not the fat!! Carefully run a sharp knife around seam of skin and pull gently as you are carefully separating the layers. Once you have removed the skin you will be left with the leg of ham covered in white thick fat (this is good). Using a sharp knife score a diamond pattern across the fat, trying not to go too deep, and place into a large roasting pan and set aside.

Combine remaining ingredients in a bowl, season to taste.

Brush the glaze over the ham ensuring that the ham is completely covered.

Transfer to the oven and baste regularly until glaze begins to set (30-40 minutes), then increase oven to 200C and baste regularly until ham is golden and glazed (40-50 minutes).

The beautiful glazed ham can be eaten hot or at room temperature.

Thanks to the following vendors for their fantastic produce

HARWARDEN ORGANICS – fresh cherries

HAVOC BACON AND HAM – fresh ham

BRYDONE ORGANICS – new season potatoes

BENNIES HONEY – walnut or black cherry liqueur

KANUKA ORGANICS – dried rose petals and seasonal produce

WHITESTONE CHEESE – farmhouse cheese

LIEVITO AND GILBERTS FINE FOOD – fresh baked goods



ROSE PETAL SUGAR

Kanuka Organics have these wonderful bags of spray free, organic, dried rose petals. I simply add rose-petals to the food processor and add 500g granulated sugar, process until fine or desired texture. You can do the same method with icing sugar. Store in clean airtight jars until required.

I use this flavoured sugar in meringues, pavlova, jellies and sprinkled over red berries; actually it can be used in chocolate desserts dusted over icing to create a wonderful rose tinted and flavoured addition. Do ensure that your dried rose petals are spray free!

ROSE PETAL MERINGUES

Makes 12 large meringues or 100 small

6 large egg whites

250g rose petal sugar

140g caster sugar

¼ tsp rose petal water (optional)

Few drops red food colouring

Method

Preheat oven to 110C.

Place a medium saucepan of water over gentle heat and bring to a simmer. Place egg whites, rose petal and caster sugar in a heatproof bowl over the saucepan, ensuring the bowl doesn't come in contact with the water. Stir well to combine the egg whites and sugar, add the rose water and heat for approximately five minutes or until a digital thermometer reaches 40C.

Remove from heat and place in a bowl of a freestanding electric mixer and whisk on high speed for about eight minutes, until the mixture has cooled.

Gently fold in the food colouring. Place large spoonfuls of mix on lined baking trays, allowing room for the meringues to expand.

If making small ones use a plain 1cm nozzle fitted into a piping bag and pipe into small rounds and then pull up bag to form a tip, a bit like a Hersey Kiss! Sprinkle over cocoa with a fine sieve. Place in oven and bake for 1¼ hours for large ones, and 50 minutes for small ones.

When they are ready, they will be dry underneath but still soft in the centre. Remove from oven and allow to cool.

Serve piled up on a beautiful platter with a large bowl of fresh berries and cream, sprinkle over more rose petals (you can never have too many) and have a great Christmas!