



Otago Farmers Market

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

Recipes for Saturday 8th November, 2014

Today's Chef is: *Alison Lambert*

ASPARAGUS AND NEW POTATO ON RYE Serves 2

Two of my favourite spring ingredients combined and served on rye bread. It is great for a light supper or a fresh lunch.

Ingredients

2 -4 slices of rye bread
200g jersey benne potatoes (cooked until just tender)
200g asparagus
2 whole spring onions, finely sliced
½ tsp finely chopped fresh chives, dill or fennel leaves

Dressing

2 Tbsp Greek yoghurt
1 Tbsp mayonnaise
1 tsp horseradish
1 tsp fresh lemon juice
Sea salt flakes and freshly ground pepper

Method

Slice the cooled cooked potatoes into rounds and put into a medium bowl. Using a potato peeler, peel the asparagus into ribbons and add to potatoes, add the spring onions and fresh herbs, season with salt and plenty of pepper. Set aside.

To make the dressing; add all the ingredients into a small bowl and mix well to combine, taste and adjust if necessary. Add to the potato and asparagus and gently combine so the potatoes don't break up.

To assemble: Either toast or keep the bread soft - the choice is yours! Then pile the topping onto of the rye bread to create an open type sandwich.

RHUBARB BUTTERMILK CAKE Serves 8-10

This simple cake recipe is a great one to save for impromptu parties or unexpected guests as it is simple to prepare and versatile with the oncoming summer fruits.

Ingredients

125g butter, softened
2 cups plain flour
¼ tsp salt
½ tsp baking soda
1 cup buttermilk or 2/3 cup milk and ¼ cup plain yoghurt
1 tsp vanilla extract
1 orange, zest
1 cup sugar
2 eggs (medium)
2 cups rhubarb, sliced into thinnish bite sized pieces
¼ tsp ground ginger mixed with ¼ cup sugar

Method

Preheat oven to 180C
Butter 18-by 25 cm baking dish; set aside.
Sieve together the flour, baking soda and salt and set aside.
Put the buttermilk, orange zest and vanilla together and mix to combine.
In a medium bowl cream together the softened butter and sugar until pale and fluffy.
Add the eggs one at a time and then lightly fold through the flour and buttermilk mixtures, ending with flour.
Stir in the rhubarb and lightly combine.
Pour into the prepared tin, sprinkle with the ginger sugar mixture and bake for about 30-35 minutes or until a skewer comes out clean.
Cool on wire rack and enjoy!



*The Market Kitchen is powered by Nova LPG,
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WHITESTONE'S LIVINGSTONE GOLD CHEESE ON TOAST

Serves 2

This is a great way to spread out cheese, by all means use which ever cheese you desire, I find this is a great way to use up all those bits and bobs in your fridge.

Ingredients

1 tsp English mustard powder
3 Tbsp stout
30g butter
1-2 tsp Worcestershire sauce, to taste
175g Livingston gold cheese, grated
2 egg yolks
2 slices bread

Method

Mix the mustard powder with a little stout in the bottom of a small pan to make a paste, then stir in the rest of the stout and add the butter and Worcestershire sauce – you can always add more later if you like. Heat gently until the butter has melted. Tip in the cheese and stir to melt, but do not let the mixture boil. Once smooth, taste for seasoning, then take off the heat and allow to cool until just slightly warm, being careful it doesn't solidify. Pre-heat the grill to medium-high, and toast the bread on both sides. Beat the yolks into the warm cheese until smooth, and then spoon on to the toast and cook until bubbling and golden. Serve immediately.



Follow Alison on face book
—Alison Lambert taste of my life—
or at her blog www.tasteofmylife.com

BOK CHOY SALAD Serves 4

This quick salad is great as is or add, ribbons of carrots, asparagus and sprouts. I sometimes add sesame seeds other times cashews or simply toasted sunflower seeds depending on what is at hand.

Ingredients

5 cups sliced, raw bok choy
Handful fresh coriander, roughly chopped
4 tsp rice vinegar
1 Tbsp soy sauce
1 tsp sesame oil
¾ tsp sugar
2 Tbsp, lightly roasted nuts/seeds, roughly chopped

Method

Whisk together the vinegar, soy, sesame and sugar until combined
Toss in the 5 cups of sliced, raw bok choy.
Top with the toasted nuts/seeds and serve immediately.

Thanks to the following vendors for their fantastic produce

BUTLERS FRUIT FARM – Rhubarb

ETTRICK GARDENS – Bok Choy

WHITESTONE CHEESE – Livingstone Gold

GILBERTS FINE FOODS – Freshly Baked Breads

BRYDONE ORGANICS – Jersey Benne Potatoes

ARDROSS FARM – Fresh Asparagus

***WAITAKI BACON AND HAM** – Award Winning Ham

****BASECAMP SALAMI** – Wild Venison

*Showcasing Waitaki Ham – getting ready for Christmas

** Tastings of Basecamp wild Venison

