



Otago Farmers Market

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

Recipes for Saturday 10th January 2015

This week's chef: Sandra Kellian

Fried basil 'ravioli'

I've used wonton wrappers here for convenience but for a more traditional Italian ravioli feel free to use fresh pasta.

1 packet wonton wrappers

Basil pesto (or a combination with other fresh herbs such as rocket or coriander)

Basil pesto filling

50ml olive oil

6 garlic cloves, peeled and roughly chopped

100g pine nuts (walnuts are a good alternative)

200g basil, picked and roughly chopped

freshly ground black pepper

1 tablespoon ground black pepper

Pour the olive oil into a blender, add garlic and blend 5sec. Add the pine nuts and blend 10 sec or until crushed in a paste. Add chopped basil and blend 5-10 sec until you have a chunky texture. Season with black pepper and mix in parmesan cheese.

Take a wrapper and lightly wet the edges. Place a small amount of pesto in the centre. Fold over so you have a crescent shape and gently press the edges together. Continue until you either run out of wrappers or pesto. Heat enough oil in a deep(ish) pot to fry the ravioli a few at a time. Cook until puffed and crispy. Drain on absorbent paper and serve immediately with a light sprinkle of sea salt.

Pork with tart red fruits

Serves 6

Prep time: 10 mins Cooking time: 20 mins

3 small eating apples (Cox's Orange or similar)

25g unsalted butter

150-200g pork (loin, steak, fillet) per person or 6 chops

4 tsp brandy

200ml Shiraz wine

20ml crème de cassis

50g gooseberries

50g red currants

50g raspberries

Peel, core, and quarter the apples. Melt the butter in a frying pan. Add the apple quarters and cook, turning occasionally, for about 5 mins, until golden brown. Remove from pan and reserve cooking juices. Add the pork to the pan and cook for 5 mins on each side, then remove and keep warm. Add the brandy to the pan, heat for a few seconds and ignite. When the flames have died down, stir in the red wine, scraping the sediment from the base with a wooden spoon. Add the crème de cassis and cook until reduced. Whisk the reserved cooking juices into the sauce, add the fruit and cook for 1 minute. Divide the pork and apples among the serving plates and spoon sauce over them.

Aubergine, courgette, mild pepper and corn salad

Serves 4-6 Prep Time (including cooking): 30min

This is the kind of salad you can personalise to your own taste and vegetable preferences.

1 c cooked quinoa

1 c cooked chickpeas

thinly sliced red onion

1/2 c cubed feta (optional)
1 medium aubergine cut into 2cm pieces
3 medium courgette cut into 2 cm pieces
1-2 large mild bull-horn peppers cut into 2 cm pieces
2 fresh corn cobs, cooked with kernels shucked off (or equivalent amount frozen kernels, defrosted and lightly blanched)
4-5 large handfuls of small salad greens (rocket, mescaline)
Large bunch of fresh herbs e.g. Italian parsley, chives, basil
Lemon juice
Extra olive oil

Roast or pan-fry aubergine and courgette with a little olive oil and seasoning until lightly browned. Set aside to cool.

Roughly chop fresh herbs.

In a bowl combine herbs, roast vegetables, cut peppers, corn, salad greens, chickpeas, feta if using. Gently toss to combine. Squeeze over lemon and a little olive oil as a dressing.

Summer Pudding

This is a great time of year to indulge in gorgeous seasonal berries, set between a layer of buttery rich brioche.

250g strawberries, hulled and quartered
300g raspberries plus a few extra garnish
225 blackberries plus a few extra for garnish
100 redcurrants plus a few extra for garnish
100g blueberries (optional)
140g castor sugar
1 400g brioche loaf

Wash fruit and place all (except the strawberries) in a large pan with the sugar and 3 tablespoons of water. Gently heat for 3 minutes until the juice from the fruit starts to seep out. Add the strawberries and cook for a further 2 mins more. Drain the juice from the fruit through a sieve set over a large bowl. Taste the juice and add more sugar if necessary.

Line a 1.2 litre capacity pudding basin with a double layer of cling film, leaving an overlap around the top. Remove the crusts from the brioche and slice them into 1 cm thick slices along the length of the loaf. Cut 1 slice in half widthways and trim the corners to fit into the base of the bowl – you may need to use both squares trimmed to fit. Trim the slices to the correct length to line the sides of the bowl.

To assemble the pudding, dip the slices of brioche into the fruit juice, then use them to line the basin. Start with the bottom pieces then lay soaked rectangles of brioche along the sides of the bowl. If you have gaps left at the end, patch these up with any remaining brioche but make sure you save some for the base.

Tip the fruit into the lined basin. Finish the pudding with a layer of brioche to make the base, then pour over any remaining liquid.

Wrap the overhanging cling film over the top. Place a small plate, which fits snugly on the top of the basin, cover with cling film and weigh down. Leave the pudding weighed down in the fridge for at least a couple of hours or over night.

To serve, unwrap the cling film, place a serving plate larger than the bowl over the pudding. Flip it over, remove the basin and carefully peel away the cling film. Serve in slices with lashings of clotted or whipped cream. NB: You can also make these as individual puddings using Texas muffin tins or small cake tins. Cut the brioche into rounds, soak in juice and layer up alternatively with the berries. Remember to line what ever you use with that double layer of cling film.

**Thanks to the following vendors for their fantastic produce
Kakanui Produce; Havoc Pork, McArthurs Berry Farm; Janefield;
Te Mahanaga; Butlers Berries**



***The Market Kitchen is powered by Nova LPG,
100% New Zealand owned and operated gas
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