



Otago Farmers Market

Every Saturday morning at the Dunedin Railway Station

www.otagofarmersmarket.org.nz

Recipes for Saturday, 19th December 2015

This week's chef: *Alison Lambert*

FESTIVE MARKET PLATTER

Christmas is arriving fast which means for most of us many extra hours in the kitchen – or not?

With the help of our many fantastic vendors at the market creating a seasonal market platter to nibble on over this festive season is now stress free and you can easily prepare something full of mouth-watering treats to keep your guests happy before the feast begins.

Here are some simple combinations to help you along the way.

- **Gilberts Fine Foods** Zupfe swiss style bread with a cheeky glass of **Judge Rock** rosé to start and a bowl or two of **Butlers Fruit Farm's** sweet strawberries.
- **Ettrick Gardens** Pickled market vegetables, tzatziki, bread or **Beam me up Bagel** crisps
- **Havoc Pork** salami, **Evansdale** Farmhouse Brie, **Waitaki Bacon And Ham** – ham, pickled **Kakanui Produce** cucumber, **Bracken Larder** preserves.
- BBQ scallops (**Edmonds Fresh Fish**) new season garlic (from **Te Mahanga**) butter.
- **Byrdone Growers** new season potatoes – Sea salt roasted red king or dill, soured cream potato salad
- **Janefield Paeonies and Hydroponics** pesto (selection leaves), with fresh market bread
- **Who Ate All The Pies** – turkey and bacon pie with **Steamer Basin** beer
- **Beam Me Up Bagels**, smoked or cured salmon from **Boatshed** smokery
- **McArthurs Berry Farm** juicy raspberries with **Ocho** chocolate cocoa flake brownie, **Quick Brown Fox** liqueur
- Strawberry cake, cream
- Bowls of summer fruit
- bouquets of **market flowers** to adorn the tables

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

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PICKLED MARKET VEGETABLES Serves 4 as a side

These are great as a fresh, healthy option for pre-dinner drinks snacks!

- 1 bunch radishes, tops removed and cut in half
- 6 new season carrots, scrubbed and cut in half
- 150g green beans or asparagus
- 4 Tbsp salt

Pickling mix

- 3 Tbsp rice wine vinegar
- 3 Tbsp mirin
- Pinch of sugar
- 1 chilli, sliced in half, seeds removed and cut finely
- 5 basil leaves, finely sliced
- 1 tsp black and white sesame seeds (if possible)
- 1 tsp grated fresh ginger

Method

To begin mix the vegetables with the salt and place over a colander or sieve to remove excess moisture – if possible leave for 1-2 hours. Rinse under cold water and pat dry. Place the vegetables in a bowl and add the remaining ingredients and toss to combine. Let sit for at least 30 minutes but ideally longer so that the radishes soak up the flavours. These are great as a pre-dinner snack and you can add other vegetables if desired!

TZATZIKI Makes 300ml (1 small bowl)

- 300 ml thick Greek yoghurt
- 2 cloves garlic
- 1 medium sized cucumber, cut in half and seeds removed
- 2 Tbsp extra virgin olive oil
- Pinch salt
- 1 tsp red wine vinegar

Method

Put yoghurt into a bowl, crush garlic to a smooth paste with a little salt (mortar and pestle is good for this). Add to the yoghurt and mix through. Grate the cucumber and squeeze out excess liquid (the dryer the better). Add to the yoghurt mixture along with 1 Tbsp of the olive oil, red wine vinegar and salt, taste and adjust if necessary. Store in the fridge until required. Serve in a small dish drizzled with the remainder oil and plenty of flatbreads, and crudités.



PICKLED CUCUMBER makes 3 medium jars

This simple little pickle will be a life-saver over the holidays as it's refreshing and will lift any plate of food.

3 cucumbers	350g sugar white or brown
2 onions, peeled and halved	4 teaspoons mustard seeds
about 80g salt	1 Tbsp chopped fresh dill
500ml cider or malt vinegar	1/2 tsp peppercorns

Method

Slice the cucumbers and onions very thinly (a mandolin is ideal for this). Layer them in a bowl, sprinkling with the sea salt as you go, then weigh them down with a plate and leave for a few hours or overnight. Drain off the liquid, rinse the vegetables well and drain in a colander. Combine the vinegar, sugar, mustard seeds, and peppercorns in a pan and bring slowly to the boil, stirring to dissolve the sugar. Add the well-drained cucumber and onion mixture and bring back to the boil for 1 minute, add the dill. Transfer the mixture to sterilised jars, using a slotted spoon. Bring the liquid back to the boil and simmer until slightly reduced for about 15 minutes, then divide it between the jars, filling to the brim. Put on the lids and label.

QUEEN SCALLOPS, GARLIC BUTTER serves 4-8

Sweet, succulent bite-size scallops, drenched in garlic butter. First course – done!!

1kg queen scallops or any variety of fresh scallop
150g butter, roughly diced
2 cloves garlic (or more if desired), sliced thinly
2 lemons,
1 Tbsp chopped fresh dill or parsley
1 fresh chilli, deseeded (if necessary) finely sliced - optional addition but delicious
sea salt flakes
freshly cracked pepper

Method

Preheat your BBQ or grill on the oven to very hot.

Place the butter into a small pot and melt over a medium heat, add the garlic and a squeeze of lemon. Allow the butter to melt and bubble as it is good to let the garlic really cook almost going a light golden brown - this will deepen the flavour and colour of the butter. Add a pinch of salt and a few grinds of freshly ground pepper and add chilli if using. Add another squeeze of lemon, and chopped parsley. Set aside.

Wash the scallops under cold running water, and shake dry. Place on a baking tray in a single layer so that they cook fast and even. If, like me, your oven doesn't have the capacity to cook them all at once directly under the grill you just have to cook them in batches. Which isn't a hassle as it gives you time to slurp away on round one!

Place as close to the grill as safe and possible or place directly onto the BBQ. They usually take about 4-6 minutes. I often turn them over to rotate them a little. With scallops the shells usually pop open much like a mussel or clam but sometimes you will find that the shells of a

scallop will not open, as the hinges on shells seem to be very fragile and break. Just because they haven't opened doesn't mean that you can't eat them. Gently prize them open with some tongs! Please note however that this is pretty much the only shellfish where I would say this as the general rule is if they don't open then throw out!

Once they shells have caramelised a little and the juices are bubbling, place them directly onto a serving platter and either serve the garlic butter in a little dish or drizzle generously over the scallop meat! Serve plenty of lemon wedges and a bowl to wash hands and face!!

STRAWBERRY CAKE Serves 10-12

This cake is laden heavy with the fresh, sweet strawberries. I like to keep the cake this size so the strawberries play the main role and the cake just nestles between.

Ingredients

75g butter, softened	1 cup milk
1 cup white sugar, 2 Tbsp extra for top	1 ½ cup plain flour
1 tsp vanilla extract	1 ½ tsp baking powder
2 eggs	500g fresh strawberries, hulled and cut in half

Method

Grease and line an 18 cm round, removable bottom tin with baking paper.

Preheat oven 180C

Begin by creaming the butter and sugar until soft and creamy.

Add the eggs one at a time, beating well in between.

Sieve dry ingredients together and add half to the butter mixture with half the milk. Beat lightly until just combined. Continue with remaining flour and milk mix, fold gently to combine.

Spoon the batter into your prepared tin and spread evenly.

Scatter over all the strawberries, ensuring as much of the surface is covered. Sprinkle over the 2 tablespoons of sugar.

Bake for 20 minutes or until centre of the cake springs back when touched.

Cool before eating.

ALISON WOULD LIKE TO THANK ALL THE VENDORS FOR THEIR OUTSTANDING PRODUCTS AND THEIR ENDLESS PASSION AND HARD WORK.

I WOULD ALSO LIKE TO THANK ALL OUR DEVOTED MARKET WORKERS AND SHOPPERS WHO SUPPORT AND LOVE THE MARKET AS MUCH AS I DO.

MERRY CHRISTMAS EVERYONE.

