



Otago Farmers Market

Every Saturday morning at the Dunedin Railway Station

www.otagofarmersmarket.org.nz

Recipes for Saturday, October 29th, 2016

This week's chef: *Sandra Kellian*

Lamb pinchos with mojo sauce

Lamb preparation

350 g lamb shoulder cut into 2 cm cubes or any suitable cut for frying such as cutlets

1 garlic clove, crushed

1 tablespoon chopped fresh thyme

3-4 tablespoons olive oil

Salt and pepper

The lamb can be prepared in advance, a day or even the night before. Mix together the oil, garlic, thyme and a little salt and pepper and spread over the lamb. Set aside for the flavours to infuse. If using diced cubes, thread 3-4 pieces onto a short skewer for a snack size or more for a main dish onto a longer skewer.

Mojo sauce

2 medium strength chillies, deseeded and finely chopped

4 garlic cloves, roughly chopped

2 teaspoons cumin seeds, crushed

Small handful of fresh coriander

4 tablespoons olive oil

1 tablespoon sherry vinegar (or similar)

Put the chillies, garlic, cumin seeds, coriander and oil into a food processor (or mortar and pestle) and blend to a thin paste. Stir in the vinegar and season to taste.

Preparation

Heat a griddle or heavy based frying pan and fry the lamb for about 4 minutes on each side (the cooking time will depend on the thickness of the meat). This length of time should leave the centre slightly pink in the centre so cook for longer if you like them cooked through.

Serve the sauce as a side dish with a spoon for drizzling over the lamb.

Spanish style salad

6 tablespoons extra-virgin olive oil, divided

$\frac{3}{4}$ teaspoon sweet smoked Spanish paprika, divided

$\frac{3}{4}$ teaspoon regular paprika, divided

1 teaspoon sea salt, divided

2 teaspoons finely chopped garlic

3 tablespoons sherry vinegar

1 $\frac{1}{2}$ cups loosely packed baby rocket

1 $\frac{1}{2}$ cups loosely packed baby spinach

Handful of stoned olives, roughly torn into pieces

$\frac{1}{2}$ cup roasted red bell peppers, thinly sliced (replace with a prepared product if unavailable)

$\frac{1}{2}$ cup salted, roasted almonds (optional)

$\frac{1}{2}$ cup shaved parmesan or Spanish manchego cheese (optional)

Preparation

In a small bowl, whisk together vinegar and 4 tbsp. oil, $\frac{1}{4}$ tsp. each smoked paprika and regular paprika, and $\frac{1}{2}$ tsp. salt.

Combine rocket, spinach, peppers, olives and almonds in a large bowl and toss with half the dressing.

Serve with remaining dressing on the side.

Thanks to the following vendors for their fantastic produce

Cardrona Merino - lamb

Gilberts –bread

Butlers Fruit Farm – raspberries

Janefield Paeonies and Hydroponics – rocket, spinach, coriander

Wild Smokehouse – salmon

Ettrick Gardens – Nadine potatoes



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Grilled stuffed pita/bread

6 small pita pockets or sliced bread of your choice
2 tablespoons olive oil
50g pinenuts
2 garlic cloves crushed
300g baby spinach
75g grated parmesan
40g raisins chopped
Pinch of ground cumin
Sea salt and pepper

Make a slit along one side of the pita and push in the knife to make a small cavity. Heat the oil in a frying pan and gently fry the pinenuts and garlic for 2 minutes, until they just begin to colour. Add the spinach and turn it in the pan until it has wilted. Stir in the cheese, cumin and raisins and sprinkle with a little salt and pepper. Remove the pan from the heat and mix together well. Pack the mixture into the pita pockets (or onto a slice of bread then topped with another slice), spreading it to the edges in an even layer. Toast the filled pockets or sandwiches in a panini or toastie machine, on a hot griddle or heavy based frying pan until lightly browned (if you are using a griddle or frying pan, ½ press the bread with a fish slice while they are cooking, remembering to turn them for even browning). Leave to cool slightly, then halve and serve warm.

Salmon Niçoise Salad

Ingredients

500g Nadine potatoes, scrubbed, cut into even sized chunks
200g Wild Smokehouse salmon
1 can cannellini beans, rinsed and drained
1/3 cup olive oil
Sea salt and black pepper
1/4 cup mixed chopped herbs, such as parsley, chives, or dill
1 tablespoon Dijon mustard
1 tablespoon fresh lemon juice
2 -3 cups mesculin or rocket
2 hard-cooked eggs, cut in half
1/4 cup pitted Kalamata olives

Method

Place the potatoes in a large saucepan of water and bring to a boil. Reduce heat, cover, and simmer until fork-tender. Drain and remove from pot. In a medium bowl, whisk together the herbs, mustard, lemon juice, ⅓ cup oil and ¼ teaspoon salt. Set aside. Arrange the cooled potatoes with the lettuce and cannellini beans on a platter. Top with the flaked salmon, eggs, and olives. Drizzle with the dressing.

Vanilla french toast with raspberries and toffee butter sauce

For the french toast

500ml milk (whole or semi skimmed)
3 eggs
25g icing sugar
1 tsp vanilla extract
6 thick (2cm) slices brioche or similar
A little butter for frying the bread

For the sauce

150g dark brown sugar
150ml cold water
75g butter, cut into cubes
100ml double cream
1 tbp vanilla extract

For the garnish

2 x 225g punnets of raspberries
A little icing sugar to dust

Measure the milk into a jug and crack in the eggs. Whisk lightly together, adding the icing sugar and vanilla and stirring well until completely combined to form a custard. Spread the brioche out in a single layer in a baking dish and pour over the vanilla scented custard. Set aside for 20 minutes or so until the bread has soaked up all the liquid. Whilst the brioche is soaking, make the sauce. Add the brown sugar to a heavy bottomed saucepan and pour in 150ml cold water. Bring up to the boil and simmer for a minute or so, stirring until the sugar has completely dissolved. Add the butter, cream and vanilla and simmer until melted, stirring well until you have a nice glossy sauce. Set aside, loosely covered with a lid or sheet of foil to keep warm. Heat a knob of butter in a large, preferably nonstick, frying pan. Once it has melted, swirl it around the pan to coat it well all over. Add the brioche slices in a single layer and fry undisturbed over a medium heat for 3 minutes. Depending on the size of your frying pan you may need to cook them in two batches. Use a palette knife or fish slice to carefully turn each slice over and fry for a further 2 minutes. The brioche should be deep golden brown on both sides. Add each piece to a dessert plate, scatter over the raspberries and dust lightly with icing sugar. Finally drizzle over a little toffee sauce and serve immediately whilst hot.