



Otago Farmers Market

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

LEEK TOMATO & GOATS CHEESE RISOTTO serves 4

Ingredients

2 tbs olive oil
2 onions chopped finely
225g Arborio (short grain) rice
50ml white wine
Pinch of saffron strands
600ml chicken or vegetable stock
2 leeks sliced
1 tbs oil
400g diced tomatoes
25g butter diced
25 g goats cheese crumbled
25g parmesan cheese

Method

Heat the oil add the onions and cook slowly until softened.
Add the rice and cook for 5 more minutes then add the wine and saffron and reduce.
Add the hot stock and cook for 15-20minutes.

In a separate pan sauté the leeks in the hot oil for about 10 minutes until they are tender. Then add the diced tomatoes.

Bring the two mixtures together once the rice is cooked.
Add the diced butter and then the goats cheese, stir in until the butter is melted then add the grated parmesan.

Then taste - it should only need pepper as the saltiness from the cheese should be salty enough.



Otago Farmers Market

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

ROASTED BUTTERNUT & GARLIC DUMPLINGS WITH SAGE BUTTER SAUCE serves 4

Ingredients

400gms butternut pumpkin
Olive oil to coat
½ onion
3 garlic cloves
20gms butter
20 wonton wrappers
1 beaten egg
75gms diced unsalted butter
15 sage leaves
Parmesan cheese to finish

Method

Cut the pumpkin into small dices and coat in olive oil. Place into a 190C oven and roast until tender. The time will depend upon the size of the pumpkin. Once cooked puree to a pulp. Finely dice the onion and garlic and cook in the butter until soft. Combine this with the roasted pumpkin mixture and season with salt, pepper and nutmeg.

Lay the wonton wrappers out and brush them with egg wash. Place a small amount of the filling in the middle of each of them. Fold them over in half and then join each point end. Cook in salted boiling water for 1 minute. Drain well and toss in the sage butter.

Heat a pan and place the butter into cook. Once the butter reaches a nutty brown stage add sage followed by the dumplings. Place onto a warm plate and finish with shaved parmesan cheese.



THANK YOU TO STAFF & STUDENTS FROM
THE OTAGO POLYTECHNIC SCHOOL OF
HOSPITALITY FOR TODAY'S DEMONSTRATION

www.otagopolytechnic.ac.nz



THANK YOU TO STAFF & STUDENTS FROM
THE OTAGO POLYTECHNIC SCHOOL OF
HOSPITALITY FOR TODAY'S DEMONSTRATION

www.otagopolytechnic.ac.nz