

## PEAR AND GINGERNUT TART

Serves 6

This is such a fantastically simple yet utterly delicious tart.

### Ingredients

375 g ready rolled puff pastry or roll puff pastry to a rectangle about 35x25cm  
80g gingernut biscuits  
500g pears, cored and sliced thinly  
100g sugar  
To serve; whipped cream, vanilla ice cream or good quality custard

### Method

Heat the oven to 200C

Unroll the pastry and place it on a well-greased baking sheet that has been lined with greaseproof paper. Fold over the sides to make an edge and press down with a fork. Crumble the gingernut biscuits and scatter over the bottom of the tart.

When you are ready to cook the tart, toss the pears in the sugar and immediately stack it on top of the pastry and put it into the oven. If you wait it will start to produce a lot of liquid.

Cook for 35-40 minutes, until the pastry is a light golden colour.

Cut into six even sized rectangles and serve with your desired accompaniment.

## WHO ATE ALL THE PIES

Just a few words about Steve and about his pies/pasties they are made with Kakanui Produce potatoes, Southern Swedes, Havoc pork, Premium beef and game and with white pepper (so I have been informed) and encased in his own pastry.

They all so make

Beef

Venison

Wild hare and mushroom

To name just a few. Thank you Steve for the giant pastie!

## HOT AND SPICY GOLDEN YAM SALAD

This dish gives the mighty yam a new lease of life...worth a try!

### Ingredients

Serves 6

1 kg yams, washed and cut into thirds  
2-3 jalapeno chillies, seeds and membrane removed (wear rubber gloves)  
2 cups fresh coriander, roughly chopped  
2 shallots, roughly chopped  
2 Tbsp cider vinegar  
6 Tbsp extra virgin olive oil  
A few splashes of Thai fish sauce  
Salt and pepper to taste

### Method

In a large saucepan, add enough water to just cover the yams add a generous pinch of salt and bring to the boil, reduce to a simmer and cook until tender (10 minutes). Be careful not to overcook them or they will break up. When the yams are done, drain them and spread out over a tray to cool down quickly.

While the yams are cooking pulse the jalapenos, coriander, shallots and garlic cloves, add the vinegar and oil. Taste and add a few drops Thai fish sauce, and freshly ground pepper, taste once again and correct if necessary.

Put the yams into a bowl and pour over chilli mixture, toss gently and serve. Wonderful with some steamed fish.

Thank you to the following vendors for their beautiful produce.

**KAKANUI PRODUCE**  
**WHO ATE ALL THE PIES**  
**McARTHURS BERRY FARM**  
**ETTRICK GARDENS LIMITED**



Classic Hits proud supporters of the  
Otago Farmers Market Kitchen.





## ROAST SWEDE WITH PARMESAN

Serves 4-6

### Ingredients

1 large swede, peeled and cut into wedges  
1 Tbsp olive oil, plus some for greasing  
50g parmesan cheese, grated  
1 Tbsp rosemary or thyme leaves  
Knob of butter  
2 garlic cloves, peeled

### Method

Preheat oven to 200C.

Place a roasting tray into the oven and get very hot.

Meanwhile in a bowl mix the swede, olive oil, 40g of the parmesan cheese and rosemary or thyme leaves, garlic cloves and a generous sprinkle of sea salt flakes and freshly ground black pepper. Toss together and pour all the ingredients into the hot tray, give it a shake and roast until crispy and golden 25 minutes. Dot with butter and sprinkle over the remaining parmesan cheese. Cook for a further 10 minutes.

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## Easy ideas for leeks

Sweat finely sliced leeks in butter for 5 minutes, until softened. Pour in a glass of red wine and simmer until reduced. Season and serve as an accompaniment to grilled fish or roast meat.

Blanch 4 whole trimmed leeks (cut in half lengthways if large) in boiling salted water for 2 minutes, then drain and refresh in cold water. Drain well, brush lightly with oil and sear on a hot griddle pan. In a wide pan, gently heat the juice of 2 lemons, 1 tablespoon of sugar and 100ml water. As the leeks come off the grill, place in the warm marinade. Leave for 5 minutes, then sprinkle with chopped coriander or parsley and serve.

Great sweated off in butter and added to quiche's, on top of pizza's with a good blue cheese, great in a potato gratin.

## POTATO, AND LEEK GRATIN

Serves 6

### Ingredients

300ml cream  
100ml milk  
2 cloves garlic, crushed to a paste  
800g potatoes, peeled and cut into slices 2-3 mm thick  
2 leeks, tough exterior leaves removed, and finely sliced  
2 Tablespoons butter  
1-2 Tablespoons freshly grated Parmesan or any desired cheese  
Salt and freshly ground black pepper

### Method

Put the cream, milk and crushed garlic into a pan and bring to the boil. Season and add the potatoes, mixing well.

Cook the leeks in the butter until soft but not coloured

Add the leeks and mix through.

Transfer the mixture to a gratin dish or oven dish. Spread evenly and cover with foil, bake in an oven preheated to 180°C for about 50 minutes, until the potatoes are tender. Remove the foil, sprinkle over the Parmesan and return to the oven for 10 minutes, until browned on top.

\*Try using stock instead of cream, or substitute thinly sliced fennel, or Jerusalem artichokes with some of the potatoes.

\*Add some lightly cooked bacon.