

WARM FLAT BREADS WITH KALE, LEEKS & ORGANICLANDS SAUGAGES

Makes 4 or 5 breads

INGREDIENTS— or simply use premade dough from **Mia Pasta**

Flat Bread

3 cups plain flour	1 cup ice water
1 Tbsp good quality oil	2 teaspoons salt
2 teaspoons baking powder	Pinch of baking soda

Topping

300g Organicland sausage meat	Olive oil
1 leek, washed well and sliced thinly	Pinch chilli flakes
Grating of fresh parmesan cheese (optional)	2 cloves garlic, sliced thinly
1 generous bunch kale, cavalo nero, spinach or silverbeet, washed with stalks removed.	

METHOD

Start by making the flat bread dough - Combine first **6** ingredients and form into a dough. Cut into 4 or 5 equal pieces. Roll out to a thin 15 circle. Prick the surface of the dough with a fork and cook on an oiled hot griddle or preheated hot oven (200C) with a hot baking tray. Turn with a spatula. Watch these flat bread disks closely because they cook fast (3-5 minutes per side). Serve warm.

Bring a large pot of salted water to the boil, add the kale and cook for about 3-5 minutes or until just tender. Drain and cool on a tray lined with a clean cloth. In a medium to large fry pan add a drizzle of oil and heat up to medium-hot. Dip your hands into a bowl of water and shake off excess - this will help to prevent the sausage meat from sticking to your hands. Mold the sausage meat into little patties and fry until lightly golden on both sides (3 minutes). Remove and add the leeks and garlic and a pinch of chilli flakes (optional), cook until tender. Remove and set aside.

Preheat oven to 200C - Place the pre-cooked flatbreads onto a baking tray, scatter over the leeks, kale and sausage patties, grate a little parmesan cheese and bake until warmed through about 6-8 minutes. Serve warm with a little more grated parmesan if desired.

Recipes for Saturday 2nd June 2012



Follow Alison on face book
—Alison Lambert taste of my life—
or at her blog

www.alisonmarketchef.blogspot.com

Thank you to the following producers for their fantastic produce

ORGANICLAND – Sausage meat

ETTRICK GARDENS – Kale

MCARTHURS GARDENS— Leeks

WAIRUNA ORGANICS – Jerusalem artichokes

JUDGE ROCK WINES – Wine

LEVITO BAKERY – Bread

ROSEDALE ORCHARDS – Pumpkins

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PUMPKIN BREAD

Makes 2 medium size loaf tins 18cm x 10cm

Pumpkin bread is a revelation to me; a little spicy, a little sweet, very moist and wickedly wonderful with butter.

INGREDIENTS

3 cups plain flour	1 tsp baking soda
1/2 tsp baking powder	1 tsp ground cloves
115g butter, very soft	1 tsp ground nutmeg
3 large eggs	1/2 tsp salt
1 cup of pureed pumpkin	1/2 cup chopped walnuts (optional)
2 tsp ground cinnamon	
2 cups granulated sugar or raw cane sugar	

METHOD

Preheat oven to 170C and grease and line two medium loaf tins.

In a medium bowl, mix the flour, spices, salt, baking soda, and baking powder and set aside.

Place the softened butter and sugar into a large bowl and cream together until light and fluffy (2 minutes). Add the eggs and continue to mix until well combined, finally add the pumpkin and mix once again for about 1 minute. Do not worry if the mixture starts to curdle as it will come back when the dry ingredients are added.

Sieve the dry ingredients and walnuts (if using) into the pumpkin mix and fold through until just combined.

Divide the mixture in half and fill both tins, even the surface and bake side by side in the oven for 40 minutes to 1 hour. Test the center with a skewer and if it comes out clean then it is done. Cool in the tin for 10 minutes then remove and cool on cooling rack.

WARM SALAD OF LEEKS, JERUSALEM ARTICHOKES AND WINTER LEAVES

This is a truly French inspired salad which I have adapted from the magnificent chef Raymond Blanc. I make this every year; it is perfect!

INGREDIENTS

4 medium leeks, outer layers removed
1 Tbsp white wine vinegar
4 Jerusalem artichokes (320g)
Squeeze of lemon juice
60g mixed winter leaves, such as rocket, mizuna or frisee

For the dressing

1 Tbsp Dijon mustard
Sea salt and black pepper
1 tsp chives, finely chopped
2 Tbsp water
3 Tbsp extra virgin olive oil or rapeseed oil
1 tsp flat leaf parsley leaves only

METHOD

Slice the leeks into short lengths on the diagonal and wash well. Scrub or peel the Jerusalem artichokes and submerge them in cold water with the lemon juice, then slice each one into 4 even sized pieces.

Place the leeks and Jerusalem artichokes in a large steamer (a colander or sieve will do) over boiling water and cover tightly with a lid. Steam over a high heat for 15 minutes.

Check that the leeks and Jerusalem artichokes are cooked by piecing them with the tip of knife. The blade should go through easily and if in doubt simply taste them. Remove from the heat when tender and set aside while you make the dressing.

To make the dressing – in a small bowl, mix together the mustard, wine vinegar and water, gradually whisk in the oil, adding it in a steady stream to blend thickly into the dressing. Season add the herbs, taste and adjust as necessary. To assemble the salad – in a bowl, toss the steamed vegetables in half of the dressing. Check the seasoning. Arrange the vegetables on a platter or individual plates, dress the salad leaves in a bowl with the dressing and toss lightly with your fingertips. Scatter over the dressed salad leaves and serve.