

GREENGAGE JAM

Ingredients

1.5 kg greengages
1.5 kg granulated or caster sugar
2 vanilla pods

Method

Check over the greengages as you wash them and eat any that are so ripe they are squishy (they may spoil the keeping qualities of the jam). Throw out any that are damaged or mouldy. Slightly under ripe fruit is fine.

Put the whole greengages into a pan with 250ml water and the vanilla pods. Simmer quietly for around 30 minutes until the fruit is extremely soft. Draw off the heat and stir in the sugar. Keep on stirring until it has all dissolved, then return the pan to the heat and bring back to the boil.

Let it boil hard for about 10 minutes, by which time the stones should be rising to the surface. Lift them out with a slotted spoon. Keep on boiling the jam until setting point is reached. Skim off scum, fish out the vanilla pods (rinse, dry and bury in a jar of sugar to make vanilla sugar), then ladle into hot sterilised jars, seal tightly and leave to cool.

HAM STEAK

I remember having ham steaks either cooked under a hot grill or in a pan with a round of pineapple (very retro). Havoc's ham steaks are fat, juicy and could be cooked in many ways. Simply heat a heavy based pan to medium add a little oil and cook the steaks for a couple of minutes until golden, turn over and continue on this side. The beauty is that they don't require very much cooking at all.

Because of their ham flavour, they will go with spiced chutneys and relishes. Creamy herb sauces will partner nicely along with some potatoes, roasted carrots and wilted greens. Or go a little spicy on it and make a glaze with chilli, cumin, coriander, honey and a little oil, brush generously and grill till sticky and golden, serve with wok fried veges and a little sweet pumpkin or potato mash!



HAVOC BACON AND PORK - ham steaks
JUDGE ROCK WINES – Central Otago wines
HARWARDEN ORGANICS – greengages
ETTRICK GARDENS – onions
TE MAHANGA ORCHARD– bushfire pumpkins

CARROT AND RADISH SALAD Serves 4

The combination of carrot and radish is fantastic but feel free to add beetroot, kohlrabi, parsnips etc. Use a mandolin to slice the vegetables as thinly as possible. Serves six.

Ingredients 4 large carrots, peeled and sliced 1-2mm thick
200g radishes (mixed varieties, if available), sliced 1-2mm thick
4 Tbsp white-wine vinegar
3 Tbsp caster sugar
Salt
1 Tbsp fish sauce (or omit to keep this vegetarian)
2 tbsp lemon or lime juice
1 Tbsp poppy seeds or black sesame seeds
1 Tbsp fennel seeds, toasted and lightly crushed
1 chilli, thinly sliced
2 Tbsp groundnut oil, olive or rapeseed
20g parsley, roughly chopped
20g mint, shredded

Method

In a large bowl, add the vinegar, sugar and two and half teaspoons salt. Mix together really well, add the vegetables and mix again so that all the veges are coated in the vinegar mixture. Press down the vegetables, so they are immersed in the juices, and set aside for at least 30 minutes.

Strain the veg, discarding the juices, and return to the bowl. Add the fish sauce (if using), lime/lemon juice, poppy seeds, fennel seeds and chilli, and mix again with your hands.

Just before serving, stir through the oil, parsley and mint. Taste and add more salt, if needed.

Thanks to the following vendors for their fantastic produce

RAY GODDARD – fresh broccoli
CARDRONA MERINO– merlot and cracked pepper lamb sausages
JANEFIELD PAEONIES AND HYDROPONICS – fresh greens, especially basil
BRYDONE ORGANICS – carrots
GILBERTS FINE FOODS (LIEVITO BAKERY) – fresh baked goods
BOUCHEE – preserves