



# Otago Farmers Market

Every Saturday morning at the Dunedin Railway Station

[www.otagofarmersmarket.org.nz](http://www.otagofarmersmarket.org.nz)

## Prisnats (Croatian Ham & Cheese Bread)

### Ingredients

8 eggs, room temperature	2-2 ½ cups all-purpose flour
250g ham steak, cut into small cubes	2 tsp instant dry yeast
125g bacon, diced and fried	¼ cup warm water
3 green onions, sliced	50g cottage cheese
1 cup cottage cheese	Salt and pepper to taste
½ cup milk, room temperature	

Dissolve yeast in the warm water with 1 tablespoon of flour; stir and set aside to rise. Crack the eggs into a large bowl and whisk until light and frothy. Add the milk, cottage cheese, yeast and flour. Top it off with the rest of the ingredients; bacon, ham, cheese, green onion, seasoning and stir until everything is combined.

Note: Cut your ham smaller and/or add a bit more flour so the ham doesn't sink (but still maintaining a batter of sorts). Pour into a lined 9 x 9 baking pan. Bake for about an hour, or until golden brown and an inserted toothpick comes out clean. Let cool about 30 min, then cut into squares. Serve warm.

## Crooked Pasta with celeriac and walnuts

### Ingredients Serves 2-4

1 tbsp olive oil	1/2 cup Parmesan cheese, grated, and more for garnish
2 shallots, finely chopped	Pinch of cayenne pepper
1 cup grated celeriac	Salt and Pepper to taste
½ cup toasted walnuts	Crooked Pasta lemon infused fettucine
½ -1 cup ham steak cut into small cubes(optional)	Shaved parmesan for garnish
1 – 1 ½ cups Crooked Pasta vodka and mascarpone pasta sauce	

## Recipes for Saturday, 2<sup>nd</sup> September 2017

This week's chef: **Sandra Kellian**

In a large pot heat the olive oil until it shimmers. Add the celeriac and cook until golden brown with a slight crispiness. Remove from the pan and add the shallots and cook without browning until translucent. Return the celeriac, add the Crooked Pasta vodka and mascarpone pasta sauce and heat through (add the cubed ham steak if using). Taste for salt and pepper.

In the meantime, cook pasta in boiling water until al dente. Drain pasta, and place in a large bowl, or individual plates and ladle sauce over pasta. Garnish with toasted walnuts and parmesan cheese.

## Celeriac potato cakes with garlic spinach and eggs

### Ingredients

1 mid-sized celeriac root, peeled and chopped into medium pieces	2 cloves garlic, minced
2-3 Agrida potatoes, washed and cut into quarters	1-2 tablespoons minced fresh parsley, dill, tarragon or other fresh herbs would work
1 small red onion, finely chopped	1-2 tablespoons cream or full fat milk or milk substitute
3 big handfuls fresh spinach	Salt and pepper to taste
2-3 tablespoons butter or butter substitute	Fried or poached eggs
¼ cup finely grated Parmesan	Polenta or corn meal to dust.
¼ cup finely grated Gruyere	

Fill a medium pot with two thirds water and add a pinch of salt. Add in potatoes and celeriac and boil until soft and easily pierced with a fork. Add cooked potatoes and celeriac, red onion, parmesan, gruyère, herbs, tablespoon or two of cream, seasoning and mash until well mixed. Dust a clean surface with polenta and divide mixture into 6-8 balls. Shape into a patty about 1-1 ½ cm thick and coat with the polenta.

Heat up a large frying pan with 1 tablespoon of butter on medium heat, add the celeriac cakes and cook for several minutes on each side, until a thin, brown, crispy coat forms. Remove and keep warm in the oven. Clean out the pan and melt another tablespoon of butter add the minced garlic. Let infuse and get fragrant for a minute. Add the spinach and stir until just wilted. Remove potato cakes from the oven and set onto a plate, top with spinach. Return to the oven while you poach or

fry as many eggs as you want. Remove plates from oven and place an egg on top of the spinach/cakes. Top with fresh black pepper, a little more parmesan if you like and serve.

### **Ham steaks with melted gooseberries**

**Ingredients** Serves 6

3 tablespoons butter

½ c brown sugar, packed

1 tablespoon Dijon Mustard

2 cups gooseberries (fresh or defrosted from frozen), topped and tailed

1kg ham steaks

Melt butter a large frying over medium heat. Add brown sugar and mustard, bring to a simmer. Add gooseberries, cover and simmer 5 minutes. Uncover and top with ham steaks. Re-cover and simmer 10 minutes or until gooseberries are tender. Remove ham to a platter and cut into serving-size pieces. Top ham with gooseberries and any remaining sauce.

### **Ultimate ham and cheese pan toasted sammie**

**Ingredients**

Very fresh thickly cut bread of your choice

Ham steaks cut to your preferred thickness

Port Larder pear and walnut chutney

Slices of Whitestone creamy Havarti cheese

Butter, softened

Heat a heavy bottomed frying pan over a medium to low heat. Smother each slice of bread with chutney, top one with the ham and cheese then join the slices together. Generously butter the outside each slice and place in the frying pan. You may have to adjust the heat so as not to burn the butter or toasty. Weigh the toasty down with a weighted plate. Keep an eye on it and once it is nice and golden, turn it over and repeat the process. When both sides are nice and golden, the cheese is melted and you can't wait any longer, turn out onto a plate and devour.



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### **Eves Pudding with gooseberries and dried fruit**

This is a twist on a traditional British apple dessert which entails a cake-like topping on baked apples.

**Ingredients**

500g kg granny smith apples

250 g gooseberries (fresh or defrosted from frozen)

Grated rind 1 orange

3 Tbls grated palm sugar

150 gm butter

150 gm sugar

½ tsp vanilla essence

3 eggs

150 gm flour

1 ½ tsp baking powder

To serve: Custard / cream

Peel, core and slice apples into a buttered oven proof dish. Stir in gooseberries and Porridge Bar dried fruit mix. Sprinkle with grated palm sugar. Cream butter and sugar until light and fluffy. Beat in the essence and eggs. Fold in flour and baking powder. Spread sponge mixture over the fruit. Bake at 180°C for 35-40 minutes until well risen and golden in colour. Serve hot with custard or cream.

### **Thanks to the following vendors for their fantastic produce**

**Etrick Gardens** – Celeriac, granny smith apples, agria spuds

**Waitaki Bacon and Ham** – Ham steaks

**The Port Larder** – Port and pear chutney

**Indigo Bakery** – Bread

**The Porridge Bar** – Dried fruit mix

**The Crooked Spagetti Co.** – Vodka mascarpone pasta sauce, lemon pasta

**Butlers Fruit Farm** – Frozen gooseberries

**Anne Robertson Eggs** – Eggs

**Whitestone Cheese** – Havarti Cheese

