



Otago Farmers Market

Every Saturday morning at the Dunedin Railway Station

www.otagofarmersmarket.org.nz

Cherry Clafoutis

Ingredients

150ml cream

150ml milk

80g sugar

60g flour

½ tsp vanilla

Pinch nutmeg

3 eggs

300g cherries

Butter

1tbsp sugar

Pre heat oven to fan bake 180 degrees

Lightly grease a 25cm baking dish with butter and then coat with 1 tbsp of sugar

In a food processor blend together the milk, cream, sugar, flour, vanilla essence, eggs and nutmeg

Pit the cherries and spread over the base of the baking dish. Bake the cherries for 5 minutes

Pour the batter over the cherries and bake for 30-35 minutes until golden and set

Allow to cool slightly and dust with icing sugar before eating

To make it gluten free you can substitute the flour for ground almonds

Recipes for Saturday, 27th January 2018

This week's chef: **Kate Woodhouse**

Courgette and Gruyere Galette

Ingredients

Puff Pastry

2 medium size courgette

200g crème fraiche

100g grated gruyere

2tbsp chives

Zest of 1 lemon

2 eggs

1 clove of garlic

1 small onion

80ml white wine

1 Tbsp butter

Pre heat oven to 200 degrees

Finely dice the garlic and onion and sautee in a pan with the butter on low heat until softened but not coloured

Add the white wine and reduce until all of the liquid is gone

In a bowl mix together the eggs, crème fraiche, chives, zest, cooked onion/garlic and gruyere

Line a 20x30 cm tart tin or baking dish with the pastry leaving the edge of pastry overhanging the tin

Spread the crème fraiche mix over the base of the pastry

Slice the courgette and spread over the base. Fold the pastry edges over and egg wash

Bake for 25-30 minutes until golden brown and set

Eat warm with a side salad

Courgette Pickle

Ingredients

4 red or yellow capsicum finely diced
1.3kg grated courgette
1 tsp mustard powder
1 tsp turmeric
3 cups white vinegar
3 cups sugar
2 tsp cracked black pepper

Boil together the vinegar, sugar, black pepper, mustard powder and turmeric for 30 minutes

Add the grated courgette and finely diced capsicum. Bring back to the boil for approx. 10-15 minutes until the courgette is just starting to soften

Wash and dry glass jars and then sterilise in the oven. Using a slotted spoon fill the jars with the pickle. Push the courgette down in the jar to remove air bubbles and pack it into the jar tightly before sealing

Store in a cool dark place until ready to eat and then keep in the fridge

Recipe makes 6 x 250ml jars

Garlic Infused Pasta with fresh Tomato Sauce and Olives

Ingredients

Garlic Infused Pasta
2.5kg tomato
4 cloves garlic
2 onions
Handful of basil
3 tbsp red wine vinegar
2 tsp salt
Cracked black pepper
Basil to garnish
Black Kalamata olives

To make the tomato sauce: Core and roughly chop the tomatoes, onion and garlic. Place into a large pot with the red wine vinegar and basil. Bring to the boil and then simmer until the liquid is reduced by $\frac{3}{4}$ and it is thick and pulpy

Add the salt and cracked black pepper to taste. Allow to cool before blending in a food processor

Heat a pot of water with a good pinch of salt. Cook the fresh pasta for 3-4 minutes until al dente and drain off the water

Heat a portion of the tomato sauce in a pan and then add the cooked pasta. Add some pitted black olives and torn basil leaves

Serve straight away

With the leftover tomato sauce it can be kept in the fridge for 3-4 days or frozen

Thanks to the following vendors for their fantastic produce

Holy Cow - Cream

Kakanui Produce - Tomatoes

Indigo Bakeries – Turkish Pide

Brydone Growers - Courgette

Crooked Spaghetti – Garlic Infused Pasta

Whitestone Cheese - Gruyere

Earnsclough Coop – Cherries

Agreeable Nature - Eggs

