

Fieldays^{NZ}

Kitchen Theatre

Simon Gault




Farmlands
co-operative

Photo: Anna Kidman

Italian Cheesy Sausage Dumpling Soup

Serves 4

360g ciabatta (Italian bread)

3 tbsp Simon Gault Home Cuisine Italian seasoning

½ cup Parmesan cheese, grated

3 eggs, beaten

200g Italian sausages, casings removed

¼ cup flour

¼ cup chicken or vegetable stock

Freshly ground black pepper

4 tbsp Parmesan cheese, grated (for garnish)

1L Simon Gault Home Cuisine chicken or vegetable stock

4 tbsp extra virgin olive oil

Method

Cut the bread into small cubes and place in a large bowl. Add the Italian seasoning, parmesan cheese and beaten eggs. Crumble the sausages and add to the bread mixture. Mix well until all the ingredients are thoroughly combined.

Add the flour and ¼ cup of stock and stir well to form dough. Break off a piece of the dough and form it into a small ball. Repeat with the remaining dough to form dumplings. In a large pot over a medium heat, warm the vegetable stock and add the dumplings and simmer on a very gentle heat for 30 minutes. To serve, ladle the dumplings and broth into bowls, season with pepper and drizzle with extra virgin olive oil.

Sausage and Sweet Corn Pie

Serves 4

1 sheet of puff pastry
1 cup cheddar cheese, grated
¼ cup onion, finely chopped
1 garlic clove, minced
2 tbsp extra virgin olive oil
250g pork sausages, cooked
1 can canned corn, strained
4 eggs, lightly beaten
1 cup cream
¼ tsp salt
1 tbsp Simon Gault Home
Cuisine Italian seasoning
1 tbsp pine nuts
2 large tomato, thinly sliced

Method

Preheat oven to 185°C.

Grease pie dish (approximately 30 cm by 22 cm) with olive oil. Roll puff pastry to approximately ½ cm thick. Lay in puff pastry and sprinkle with cheese.

Sauté the onion and garlic in the olive oil over a medium heat until soft. Add the chopped sausages and corn kernels.

Place into the pie dish lined with puff pastry

In a medium mixing bowl combine eggs, cream, salt and Italian seasoning; mix well. Pour egg mixture over sausage mixture. Lay the sliced tomato on top and sprinkle with pine nuts.

Bake for 50 - 60 minutes or until a knife inserted halfway between centre and outer edge comes out clean. Let stand 10 minutes before serving.

Pork Burger with Smoked Chipotle Slaw

Serves 4

500g NZ pork mince
1 egg
1 tbsp Dijon mustard
1 small bunch of basil or coriander, thinly sliced
1 tsp Salt and ground pepper
2 tbsp Simon Gault Home Cuisine Moroccan seasoning
4 burger buns, split and buttered
1 tbsp parsley, chopped
1 tbsp balsamic vinegar
2 tsp smoked chipotle tabasco
3 tbsp mayonnaise
1/8 head of cabbage
1 large tomato sliced into 4

Method

In a mixing bowl, combine pork mince, egg, Dijon mustard, basil or coriander, salt, pepper and Moroccan seasoning; mix well. Divide into 4 equal pieces and shape into 4 large patties. Rest in the fridge until you are ready to cook.

For the smoked chipotle slaw, combine in a medium mixing bowl, the chopped parsley, balsamic vinegar, Tabasco and mayonnaise; mix well. Remove the dry or perished leaves from the cabbage and slice thinly and combine with the mayonnaise mixture.

Cook the patties in a non-stick pan on medium heat for 3–4 minutes then flip and cook the other side for a further 3–4 minutes until cooked though (alternatively you can brown patties in the pan and then finish off cooking in the oven—you could also cook them on the outdoor grill for 5–10 minutes each, until cooked through).

Whilst the patties are cooking, toast the buns in the oven or on the outdoor grill.

To construct the burger, place a small amount of slaw on the toasted bun along with a slice of tomato and top with patty and more slaw, and then top with the other half of the toasted bun.