

# Autumn Flavours At Home

When three young entrepreneurial companies combine for an autumn dinner party the results are sensational.

Recipes **Julia Crownshaw** Photography **Thomas Law**



Driven by a passion for real New Zealand food and traditional baking techniques, Christie and Julia set about introducing Dollop Puddings to the local market - a range of delicious, ready-to-go, handmade desserts that time poor foodies can proudly pass off as their own. From Vanilla Bean Custard to Sticky Date Puddings and individual chocolate treats, there is something for every sweet tooth and occasion. Combined with other mouth-watering local flavours and products, the Dollop Girls set the scene for a stunning autumnal dinner party.







WITH THE LATE SUMMER SUN FADING into cooler nights, Julia Crownshaw and Christie McCarthy from Dollop Puddings, set about celebrating autumn flavours with some fellow epicurean friends. “We are big entertainers, and just love it,” shares Christie. “There is nothing nicer than celebrating homely flavours with good wine and company, at home.” A notion shared by Neat Meat owner-operators Tim and Simon Eriksen and Roger Holmes and Jamie Duff of Stolen Rum.

Producing and selling not only online, but to a number of New Zealand’s top restaurants, the Neat Meat brothers offer a variety of free range meat products including the Harmony range, which is a New Zealand SPCA accredited free range pork selection. “Our pigs are born, live and die outdoors – resulting in more intense flavours and higher omega 3 levels in the meat,” explains Tim. Clearly satisfying their aim to provide quality, homegrown meat to their fellow kiwis. For the masterminds behind Stolen Rum, sharing quality flavours was a driving force in their collaboration. Offering a gold and white variety “We work closely with a distillery in Trinidad



where our rums mature in oak barrels before being carefully blended by hand,” describes Roger. Inspired by the ‘rum-running’ smuggling business to circumvent prohibition laws in such territories as the United States during the 1920s, this premium rum is taking the local market by storm and is the perfect winter warmer solution for the impending chilly months. For these three young companies, coming together for a night of culinary delights saw their talents combine with a passion and love for entertaining resulting in scrumptious flavours - which can easily be re-created in your home, so get cooking and enjoy!

*Rum-Runners Delight*  
**MAKES 1**

Roger Holmes from Stolen Rum prepares a delicious Rum Runners Delight cocktail. Not for the faint hearted, this cocktail will certainly warm the inside on those cooler autumn nights!

- 45ml Stolen Gold Rum
- 30ml red grapefruit juice
- 10ml maple syrup
- dash of Angostura Bitters

Combine ingredients, shake and strain into a chilled martini glass.



The intricate flavour of Prosciutto is the perfect ingredient for those wanting something a little bit off the beaten track. While it can be an unknown ingredient to many it is well worth a try and can be used in a variety of dishes.  
PRODUCT CREDITS To come...

*Kumara & Bush Honey Rosti with Razorback Prosciutto & Goats Cheese*  
**SERVES 6**

- 1 medium red kumara
- 1 tbsp bush honey
- ½ tsp salt
- ¾ tsp chilli powder
- 1 egg
- 30 g butter
- canola oil
- 3 pieces Razorback Wild Boar Prosciutto, available from Neat Meat
- 100 g soft goats' cheese
- micro herbs

Peel and grate kumara, place into a clean tea-towel, or paper towel, and squeeze out excess moisture. Place in a medium bowl. Melt butter in a small pot or pan, and pour into grated kumera. Add egg, salt, chilli and honey and mix together well. Pour oil into a fry pan approximately 4cm deep. Bring to a medium-high heat – check if hot enough by dropping a small amount of mixture into oil, it bubbles the oil is ready. Place dessert spoonfuls of rosti mixture into pan and fry until golden brown, turn once. Remove rosti from oil and place on paper towel to remove excess oil. Cut prosciutto in half lengthways. Once rosti is cool enough to handle, wrap one length of prosciutto around middle. Place a chunk of goats' cheese on top, skewer with a tooth pick, and garnish with micro herbs.







*Cider Roasted Pork Belly  
& Garlic Crushed Potatoes*  
SERVES SIX

FOR THE PORK BELLY

- 2 kg Harmony Pork Belly, available from Neat Meat
- salt and pepper
- 1 bottle pear cider
- 4 slivered garlic cloves

FOR THE POTATOES

- baby potatoes
- 12 whole peeled garlic cloves
- 3 quatered red onions
- olive oil

Preheat oven to 240 degrees Celsius. Take pork belly and place skin side down, generously salt and pepper meat and then to skin side up in a large roasting dish. Dry skin off and scour. Again, generously sprinkle with salt and pepper.

Once oven is hot enough, place belly into oven and cook for 30 minutes, when skin should be bubbling.

While meat is cooking, prepare potatoes by washing and placing into a separate roasting dish. Toss in oil, salt and pepper.

Remove meat from oven and reduce heat to 175 degrees Celcius. Pour bottle of cider into base of the roasting dish so as to create a bath for the pork belly. Add slivered garlic to cider.

Return meat to oven, along with potatoes. The pork belly will need to cook for a further hour.

After 20 minutes add quartered red onions and whole, peeled garlic cloves to potatoes. Cook for a further hour turning occasionally. When pork belly is ready to come out, spoon several ladles of cider over potatoes. Cover meat with tinfoil in dish and allow to rest for 20 mintues on bench, prior to carving.

Remove potatoes from oven,crush gently with back of a fork, one press per potato is perfect, as you want them to retain some shape. Drizzle potatoes with olive oil and season with salt and pepper.

Carve pork belly approximately 2 to 3cm thick. Serve with zesty apple and pear sauce, beans with brown butter almonds and garlic crushed baby potatoes.

*Zesty Pear & Apple Sauce*

- 3 Granny Smith apples
- 2 pears
- 3 tbsp sugar
- ¼ tsp salt
- 1 lemon
- splash of cider

Peel and dice pears and apples and place in a small pot. Add sugar, salt, the finely grated rind of the lemon, plus the juice, and a splash of cider.

Place over a low heat and simmer until fruit is soft enough to crush with back of a fork. Remove from heat and leave to cool for 20 minutes, note that this sauce is best served slightly warmed.

Lightly mash fruit with a fork leaving some discernable chunks of fruit for texture. Spoon over the pork for serving.

*Green Beans with Brown Butter & Almonds*

- 500 g green beans
- 100 g slivered almonds
- 30 g butter

Wash beans and remove any stalks or damaged ends. Place in boiling water for a couple of minutes taking care not to overcook. Remove from heat, drain and set aside.

In a large fry pan heat butter over medium heat. Once melted add slivered almonds and continue to cook, stirring constantly, until almonds are golden brown and butter takes on a light brown colour. Add beans to fry pan and toss through. Remove from heat and serve.



*“Pork Belly is one of the most affordable cuts of pork and is extremely user friendly when cooking. Rich in taste and texture, together with the irresistible crackling this cut is a no brainer!”*  
– Tim Ericksen, Neat Meat





The combination of the ultimate sweet tooth, a love for entertaining and a background in food development saw Christie and Julia launch Dollop Puddings a year ago. "It's about reminding people what good puddings are about – real ingredients and a delicious and easy end result." Making their products the ultimate ending to any dinner party.



### *Dollop Chocolate Molten Pots and Vanilla Bean Custard served with Brown Sugar Baked Blackberries*

**SERVES 6**

- 3 packets of Dollop Chocolate Molten Pots
- 1 bottle of Dollop Vanilla Bean Custard
- 2 punnets of blackberries
- 1 lemon
- 2 tbs brown or muscavado sugar

Preheat oven to 210 degrees Celsius. Place blackberries in a small baking dish. Grate a small amount of lemon rind on top and squeeze over half a lemon of juice. Sprinkle with brown sugar.

Bake in oven for 20 minutes before removing from heat. Place Chocolate Molten Pots in hot oven for 10 minutes. Remove and peel off paper mould.

Place Molten Pot on plate and cut almost in half, allowing gooey centre to be exposed. Pour a good dollop of Custard over, spoon on blackberries and serve.

### *Brazilian Hot Chocolate*

**SERVES 6**

- 1 bottle Dollop Drizzly Chocolate Ganache
- 3 shots Gold Stolen Rum
- 1 orange
- 100 ml cream
- 100 ml milk

Place contents Ganache bottle, rum, milk and cream into a pot and place over a low heat. Stir to combine. Squeeze juice of orange into the pot. Stirring through. Bring mixture to just before boiling.

Pour hot chocolate into espresso cups or shot glasses and garnish with a sliver of orange rind before serving.

To find out more about any of the companies involved or to track down local stockists visit – [www.doloppuddings.co.nz](http://www.doloppuddings.co.nz), [www.neatmeat.com](http://www.neatmeat.com), [www.stolenrum.com](http://www.stolenrum.com)