

## Tasmanian Pepperberries



Enjoy these freshly picked Pepperberries from Bryony's farm in nearby Gordon! *Tasmannia Lanceolata* also known as Mountain Pepper, are native to Tasmania & are a traditional bush tucker ingredient. They have some amazing Australian bush essence tasting top notes & quite a hot afterburn when eaten raw. They lose much of their heat when cooked. Use sparingly at first until you get used to them! Great for those who like pepper & chilli flavours. Interestingly, quite a few local chefs are using them in sweet as well as savoury recipes, including celebrated local Chef & star of the hit TV series *Gourmet Farmer* Matthew Evans, who lives in nearby Glaziers Bay. Or use Pepperberry syrup in your cocktails or mocktails! Here are a few ideas to get you started:

### Pepperberry Shish Kebabs



## INGREDIENTS

500g red meat or chicken breast fillet

1-2 tbsp fresh Pepperberries

Salt

Vegetables - onion & red capsicum work well, so do mushroom and zucchini wedges

## TO MAKE

Cut your favourite meat fillet into 3cm cubes. Stir a tablespoon of finely chopped Pepperberry + optional salt into meat, cover & refrigerate for a few hours or overnight. If you are short on time, you can stick them on the BBQ straight away.

Thread Pepperberry crusted meat onto skewers (in second drawer), alternating with vegetables of choice, cut to similar size as meat.

Brush BBQ with oil (in pantry). Grill kebabs basting with oil if desired, until meat is cooked.

Enjoy with a side salad & some of Cam's freshly made wood-fired bread from Cygnet Woodfired Bakery!

## Potatoes D'Entrecasteaux



## INGREDIENTS

450g potatoes

1/2 cup pouring cream (any type of cream, as long as you can pour it over)

1 clove finely chopped garlic

1 tbsp finely chopped Pepperberries (if fresh) or ground Pepperberries to taste

salt

fresh herbs to garnish – parsley, chives, thyme are all great

optional bacon strips to serve, grated cheese can be added too!

## TO MAKE

Preheat oven to medium. Slice potatoes (peel if you wish) & par boil in water until soft when tested with a fork. Drain.

Grease the sides of a baking dish, place slices of potato in a layer over the bottom. Scatter on some of the garlic, a little salt, & a pinch of Pepperberries. Then pour over some cream to give a thin coating but not so the potatoes are swimming.

Repeat with more layers of potatoes, garlic, salt, Pepperberries & cream until you have used all of the potatoes. Finish with sliced bacon, grated cheese & herbs if you wish.

Bake for around 40min or until brown on top.

## Sweet Pepperberry Dumplings in Apple Sauce



*"In places where there are lemons, they make lots of limoncello. In places that grow maple trees, they have maple syrup. And around us, which is historically a very important apple growing region, we flavour things with all things apple. Here, simple dumplings get the apple and honey treatment, before being served hot with cream."* Matthew Evans, Gourmet Farmer Series 4

## INGREDIENTS

### Dumplings

135 g self-raising flour  
35 g butter, finely chopped  
pinch salt  
1 egg, lightly beaten  
1 tbsp apple juice

### Apple sauce

1 litre apple juice  
2 tsp native pepper berries

100 ml honey  
2 tbsp sugar  
25 g butter

#### To serve

Cream, ice-cream or custard

#### TO MAKE

To make the sauce, place the apple juice and pepper berries in a wide saucepan and simmer over low heat until reduced to about  $\frac{2}{3}$  of its original volume. Add the honey, sugar and butter and bring back to the boil.

Place the flour, butter and salt in a bowl and cut the butter into the flour using a flat-bladed knife until the mixture resembles coarse breadcrumbs. Add the egg and apple juice and knead just until the dough comes together- add a little extra apple juice if necessary. Don't overwork the dough. Roll into 10-12 evenly sized small balls.

Plop the dumplings into the boiling sauce, cover with a lid and simmer over low heat for 15 minutes. Serve (avoiding the pepper berries, mostly) with cream or ice-cream or even a lovely custard.

Enjoy!

*Cherie*

## Three Beaches

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