



## Lemongrass Chicken & Pumpkin Bake

6 chicken drumsticks. Skin off.  
2 cups pumpkins, skun and thinly sliced  
1 bunch spinach leaves, washed  
1 large brown onion, thinly sliced  
1 jar Under the Pickle Tree Lemongrass Paste  
1 tin light and creamy coconut evaporated milk  
1 tsp dried chilli flakes

In a greased oven proof casserole dish, cover with a bed of sliced onion and pumpkin. Add chicken. Cover with combined Lemongrass Paste and Coconut milk. Cover and bake in a 200 degree oven for 45 mins. Remove from oven, add chilli flakes, spinach leaves and a little extra skim milk if liquid has evaporated. Cook 5–10 more minutes.

Serve with rice or crusty sourdough bread for dunking. It is sweet, flavoursome and a little spicy!

## Spring Potato Salad

8–10 potatoes  
5 hard-boiled, peeled eggs  
2 bunches of asparagus  
1/3 cup good quality olive oil  
1/2 a bunch of continental parsley  
1 tsp salt  
1 tsp cracked pepper  
2 tsp sweet paprika

Steam the potatoes and then roughly cut them into a big bowl. (I leave the skin on.) Add 1/3 cup good quality olive oil (Hildebrand Grove from Cottesbridge is great). Splash over the spuds. Chop half a bunch of continental parsley and scatter. Add 1 tsp salt, cracked pepper and 2 tsp sweet paprika. Blanch the asparagus for 2–3 minutes and then add asparagus and roughly cut eggs to the salad. Drizzle with a bit of your favourite mayonnaise

Enjoy with hamburgers and Under the Pickle Tree Spicy Tomato Relish!



## Red Curry Soup

1 jar Under the Pickle Tree Red Curry Paste  
2 jars coconut milk  
2 tbs tamarind pulp  
1 tbs brown sugar  
Splash of fish sauce

Heat the red curry paste and add the coconut milk, tamarind pulp, brown sugar and a splash of fish sauce. Then, simply add your favourite meat and vegetables and simmer for 20 mins. (I added finely cut pumpkin, mushroom, red capsicum, spinach and a tin of chickpeas!)

Enjoy!

## Spicy Fish Cakes

500 g white fish  
1/2 cup of spring onions, chopped  
1/2 bunch of corriander leaves  
1/2 green pepper  
2 tbs red curry paste  
1 tbs fish sauce  
1 tsp white sugar  
1 egg

Combine all ingredients in a food processor and blend to a paste. With wet hands shape the mixture into 2 cm balls. In a hot wok with vegetable oil cook til golden brown. Drain on paper towel.

Serve in lettuce cups with your favourite Asian sauce.