



ORGANIC BUTTER

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ORGANIC RECIPE

Recipe 1

CALZONE

with Spiced Certified Organic Beef Mince, Basil, Mozzarella and Citrus Butter



As seen on **Sunrise**



INGREDIENTS:



For the Dough

- 250g Strong flour
- 1 tsp instant yeast
- 1/2 tsp salt
- 1/2 tsp sugar
- 150ml warm water
- 1 tbsp olive oil



For the Spiced Beef Filling

- 200g Cleavers Premium certified organic beef mince
- 1 garlic clove, finely chopped
- 1/2 tsp ground cumin
- 1/2 tsp smoked paprika
- 2 green shallots (chopped)
- 6 cherry tomatoes (chopped)
- Salt and pepper
- Olive oil, for cooking
- 125g The Organic Milk Co Shredded Mozzarella
- Handful of fresh basil leaves
- Flour, for dusting



For the Whipped Citrus Butter



- 50g The Organic Milk Co certified organic butter, softened
- Zest and juice of 1/2 lemon
- pinch of paprika



Method



1. To make the dough, combine the flour, yeast, salt, and sugar in a bowl. Add warm water and olive oil, then knead until smooth and elastic, around 8 to 10 minutes. Cover and set aside in a warm place until doubled in size, about an hour.
2. For the beef filling, heat a drizzle of olive oil in a pan over medium heat. Add the garlic and cook until fragrant, then add the beef mince, cumin, paprika, chili flakes (if using), salt, and pepper. Cook until browned and cooked through, fold through the chopped tomato and green shallot. Set aside to cool slightly.
3. To make the citrus butter, whisk the softened butter with the lemon zest and a pinch of paprika.
4. Preheat your oven to 220°C (425°F). Once the dough has risen, divide it into two equal pieces and roll each into a 20cm circle. On one half of each circle, spoon the beef mixture and top with torn mozzarella and basil leaves. Fold over the dough to enclose the filling and crimp the edges to seal. Transfer the calzones to a baking sheet lined with baking paper.
5. Bake for 15 to 18 minutes or until puffed and golden. Once out of the oven, brush each calzone generously with the citrus butter. Serve warm.





Recipe 2

HERB YOGURT FLATBREAD,

XO, Poached Eggs and Coriander



INGREDIENTS:



For the Flatbread

- 100g Self raising flour
- 80g certified organic yogurt
- Pinch of salt
- 30g The Organic Milk Co certified organic unsalted butter, chilled and cubed
- 1 tbsp chopped fresh herbs (parsley, chives, or coriander)



For the XO Butter

- 2 tbsp XO sauce
- 30g The Organic Milk Co certified organic Butter
- Squeeze of lime





For the Poached Eggs

- 4 certified organic eggs
- Splash of vinegar (for poaching water)
- Salt and pepper



To Serve

- Fresh coriander leaves
- Extra XO or chili oil (optional)
- Extra yogurt to serve
- Lime wedges



Method

1. To make the flatbread dough, mix the flour, baking powder, salt, yogurt, and chopped herbs in a bowl until a rough dough forms. Divide the dough into two balls. Flatten each slightly, press cold cubes of butter into the centre, then fold the dough around the butter to seal it in. Let the dough rest for 10 minutes.
2. Heat a dry pan over medium-high heat. Roll out each dough ball into a rough circle around 15 to 18cm wide. Cook each flatbread one at a time for 2 minutes per side, until puffed, golden, and lightly charred in places. Set aside and keep warm.
3. To make the XO butter, melt the butter in a small pan, stir in the XO sauce, and gently warm through. Add a little lime juice if you like for brightness.
4. For the poached eggs, bring a saucepan of water to a gentle simmer and add a splash of vinegar. Crack each egg into a small bowl, swirl the water gently, then lower the eggs in one at a time. Poach for around 3 minutes, then lift out, dry on kitchen paper and season.
5. To assemble, place a flatbread on each plate. Spoon over a little yogurt and the warm XO butter, top with two poached eggs per person, and scatter with fresh coriander. Add an extra drizzle of XO or chili oil if you like things spicy.

