

Babotie

4 tbsp **Omahu Valley Citrus Lime and Fig Chutney**

2 slices white bread

300ml milk

2 onions peeled and chopped

1 clove garlic peeled and chopped

450gr mince (lamb or beef)

2 tsp curry powder

2 eggs

2 bananas

2 bay leaves



- pre heat oven to 190 degrees Celsius
- Place bread in bowl and cover with half of the milk to allow it to soak in
- Fry the onions, garlic and mince until cooked
- remove from the heat and add the soaked bread and mix well
- Add **Omahu Valley Citrus Lime and Fig Chutney**
- Add curry powder and mix
- Transfer all the cooked ingredients into a baking dish of about 4-6 cm deep
- Peel the bananas and slice length ways
- Place bananas attractively on top of the meat and top with the bay leaves
- Beat eggs with the remaining milk
- Pour the milk and egg mix over the bananas
- Bake for 50-60 minutes until the meat is cooked and the custard has set on the top and is golden brown.
- Serve hot in slices like a pie.

The Lime and Fig chutney can be replaced by Omahu Valley Citrus Lemon and Date Chutney or Orange and Apricot Chutney.

Tangelo Scones

200gr **Omahu Valley Citrus Tangelo Marmalade**

225gr plain white flour

2 tsp baking powder

2 tbsp castor sugar

1/2 tsp salt

50gr butter/margarine

1 egg

milk to mix if necessary



- Heat oven to 200 degrees Celsius
- Sift flour, salt, castor sugar and baking powder in to a large mixing bowl
- Grate butter into ingredients until it resembles fine breadcrumbs
- Mix in **Omahu Valley Citrus Tangelo Marmalade**
- Add beaten egg
- Combine to form a soft dough using a little added milk if necessary
- On a floured surface roll out dough to 2 cm thickness and cut into 12 -14 rounds
- Bake for 15-20 minutes until golden brown
- Eat whilst warm with butter or cream and a tad more marmalade.

Orange and Apricot Pork Casserole.

6 tbsp **Omahu Valley Citrus Orange and Apricot Chutney**

1-2 tbsp oil

4 Loin Chops or pieces of pork steaks 850gr

1 onion

3 tbsp corn flour

2 tbsp orange juice

2 tbsp milk

2 tbsp soy sauce

4 tbsp water



- Heat oven to 200 degrees celsius
- Heat oil in base of large pan
- Gently brown pork on both sides and put aside
- Thinly slice onion and brown in same large pan
- Mix orange juice, milk, soy sauce and water with the corn flour and add to pan with onions
- Add **Omahu Valley Citrus Orange and Apricot Chutney**
- Stir until all mixed
- Place pork into casserole dish and pour the sauce over the meat.
- Cook in oven for at least one hour.
- If using loin chops and wanting the crackling to be crisp, after half an hour of cooking, place the chops so that they lean against the sides of the dish with their skin clear out of the sauce and the lid off the dish.

Orange Marmalade Cake

3 large tbsp **Omahu Valley Citrus Orange Marmalade**

225gr Plain Flour

1 tsp Baking Powder

100gr soft margarine

90gr sugar

2 medium eggs

grated zest of 1 orange

Grated zest of 1 lemon



- Pre heat oven to 190 degrees Celsius
- Grease and line a 900gr loaf tin
- Add all ingredients in a large bowl and mix until combined
- Tip into the prepared tin and smooth the top
- A little castor sugar can be sprinkled on the top if wished
- Bake for 45- 60 minutes
- Test with a skewer and if longer cooking is necessary cover the top with foil or baking paper
- Tip out on to wire rack to cool