

# ORANGE AND GINGER GLAZED MINI EISBEINS



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Orange and ginger glazed mini eisbeins served with fluffy sexy mash and steamed tender stem broccoli.

6 mini eisbeins (2 x eskort packs)

65 ml apricot jam

30 ml chipotle spice and smoked chilli flakes to taste

2 oranges, zest and juice, I just peeled the skin off with potato peeler (keep zest/peels for making the sticky glaze)

### Glaze:

250 ml water

250 ml sugar

125 ml fresh ginger finely chopped (I used my meat tenderizing hammer)

5 ml vanilla essence

250 ml 4 citrus marmalade

### Eisbein method:

You can either bake the eisbeins in the oven for 2 hours at 220°C or in slow cooker on high for 4 hours (what I did).

Remove the string from the meat at this point.

Rub the eisbeins with harissa spice and smoked chilli flakes and using a basting brush glaze with the apricot jam.

Place in a deep casserole dish (or the slow cooker pot), add the orange juice and cover with water.

Cover with a double layer of tin foil and bake for 2 hours in pre-heated oven at 220°C. or place the lid on slow cooker pot and set on high for 4 hours.

Glaze method:

Place the water, sugar, ginger, orange zest or peels and vanilla essence in a small saucepan and allow the sugar to dissolve. Then simmer for 10-15 min. Remove from the heat and carefully pour through a sieve into a large jug. Discard the ginger, orange peels in the sieve and stir the orange marmalade through the sauce. Allow to cool down.

Once the eisbeins are cooked, remove from the casserole dish or slow cooker pot and place in an oven proof dish.

Brush generously with the orange and ginger glaze. Return to the oven at 220°C for 15 minutes until the glaze becomes sticky and golden.

It was restaurant quality tonight.

Recipe and Photo: Elsie Templeton