

Mandy Kain (left)
and Mandy Steel

Cuisine 2010
artisan
awards
with CAFFE L'AFFARE



Horseradish
New Zealand

Mandys
Horseradish

After living on a farm, Mandy Kain couldn't stand living in town so she wanted to justify a move to a 10-acre block. She hit on the idea of growing horseradish and fortune was on her side. "I didn't do any research," she says. "It just turned out that the soil was perfect." And Canterbury's frosty conditions were also just right.

She started to make horseradish cream from a family recipe and some people will note a kinship with the classic condensed milk mayo. It was a cottage industry for some time, but five years ago Mandy decided she needed help. And then there were two. A friend introduced her to Mandy Steel and the renamed Mandys Horseradish was born.

They do the entire process themselves by hand, working in all conditions, in

gumboots, and goggles when processing the harvest - from the paddock to screwing the lids on the jars.

They also supply fresh horseradish to the Americans in Antarctica, at some stages each plane leaving Christchurch carrying 10kg-20kg. "They just love it grated on their steaks and hamburgers."

With its combination of heat and sweetness, this horseradish cream has plenty of power and is more than just the traditional accompaniment to roast beef, fine as that is. Try, for example, adding it to cauliflower purée and serving it with, say, smoked eel. Mix it with plain unsweetened yoghurt and serve with salmon. Some of us like it mixed in our bloody Marys. Also, see Al Brown's pea and horseradish crush on page 67.

* horseradish.co.nz