

**FOOD**

# Bite of Bay's big apple cider

In conjunction with Food Hawke's Bay, this series showcases the Bay's fabulous food and looks at what makes our producers and growers tick. This week we talk to Doug Bailey from Edgebrook Cider

**E**DGEBROOK CIDER takes its name from a 75-year-old family orchard in the heart of Hawke's Bay. The Edgebrook team of Doug Bailey and James and Mandy Ostergren is dedicated to making authentic cider from both local eating apples such as Braeburn and New Zealand Queen and specialty cider apples such as Yarlington Mill and Knotted Kernel.

The process starts with selecting the right varieties of apples to give a balance of sweetness, acidity and tannin. The freshly pressed juice is fermented by variety and carefully blended before being bottled in traditional English cider bottles.

Edgebrook makes two ciders: Festive, a light, crisp cider made in English eastern counties tradition; and Village, which is a rich, off-dry cider made in the English western counties tradition.

A third blend, Orchard, a strong, dry cider made in the English Westcountry style, is currently in production.



## Why did you choose to produce/grow this particular product?

An enormous volume of Hawke's Bay apples are juiced, concentrated and sent off-shore each year. There are so many apples grown in the Bay but there is no real cider-making or cider-drinking tradition here.

## How easy is it to grow/produce here?

The incredibly fertile soils on the Heretaunga Plains, together with climatic pattern of hot days and



Doug Bailey and his team are passionate about cider.

PHOTO/GLENN TAYLOR

cold nights, produce strong trees with flavoursome apples. There is little experience growing cider apples in New Zealand so every month is a new learning experience. Cidermaker James Ostergren is an experienced winemaker, but cider does not behave exactly like grape wine. Also, Northern Hemisphere conditions are different to those in New Zealand so there has been plenty of research and trialing to get the best out of local apples.

## What is special about it?

The Edgebrook team understands the history, traditions and styles of ciders from the famous cider producing regions of the world. They balance traditional values with modern thinking and an appreciation of the Hawke's Bay harvest, and this shows through in the quality of their ciders.

## What is its perfect accompaniment?

The crispness of Festive makes it wonderful for sipping on a hot

## Details

**Company name:** Edgebrook Cider

**Contact person:** Doug Bailey

**Web:** edgebrookcider.co.nz

**Where product can be purchased:** Hastings Farmers' Market, New World — Hastings and Havelock North, and local i-sites. Try it at Pernel Kitchen, No.5 Cafe and Larder, 1024 and Tandem.

summer's day or enjoying over lunch. It is also very good in seafood and pork dishes. Village has layers of rich tannins and is perfect with savoury dishes.

## Why did you choose Hawke's Bay to start your business/buy a business?

The company is passionate about Hawke's Bay and passionate about cider. Hawke's Bay abounds with great apples but is sadly lacking in great cider.

## What's your favourite meal?

Nectarines poached in Village cider, served on crispy crepes with a dollop of mascarpone. . . a Hawke's Bay take on a traditional Breton dish.

## If you could take anyone in the world out to lunch, who would it be?

Dr Andrew Lea — the world's foremost expert on cidermaking. Lunch is the least we could do for all the help he has given us.

## RECIPE

### Pork Medallions with an Apple Cider Sauce

*Choose your favourite apples for this dish, but be aware that some will cook down more and become part of the sauce, while others will hold their shape better and will be firmer in texture.*

**Serves 4**

**1 pork fillet, cut into 3 cm slices**  
**Salt and pepper as required**  
**1 tbsp good-quality fruity olive oil**  
**1/2 small onion, finely diced**  
**3 apples, peeled, cored**

**2 cups Edgebrook Festive Hawke's Bay Cider**

**1 tsp Dijon mustard**  
**1 tsp white wine vinegar**  
**1/8 tsp salt**  
**4-6 fresh mint leaves, cut into fine strips**

Trim silver skin from tenderloin before cutting into the slices. Season both sides. Place slices on cling film and cover with a second piece. Gently pound slices out until they are about 1/2cm thick. Peel and core apples, then slice into 1 cm wide wedges, then cut wedges into 1 cm cubes. Set aside.



Heat oil in a pan large enough to fit pork in a single layer. Do not use a non-stick pan. Once oil is hot, fry pork until golden brown on both sides and the meat is almost cooked through. Remove to a plate and keep warm. There will be some oil remaining in the pan.

Add onions and cook until just golden brown. Add apples, cider, Dijon mustard, white wine vinegar and salt, and deglaze the pan, being sure to scrape up any brown bits on the bottom.

Simmer until reduced by three quarters. Taste and adjust seasonings.

Return pork to the sauce and heat gently for 1 minute. Place pork on plates and pour sauce over top. Garnish with fresh mint just before serving.

Serve with ice-cold Edgebrook Festive Hawke's Bay Cider — this really brings out the flavour of the sauce and is perfect with the pork.

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