



At last the truly cold weather has arrived giving us every reason to fill our new lunch & dinner menus with the most delicious warming foods of the season. Enjoy!

STORE & DELICATESSEN NEWS

Your Dinner is Ready!

You'll never need to wonder what's for dinner again with our new YOUR DINNER IS READY MENU. Many of you are already fans of our marinated free range chickens & now our weekly dinner menu will include a roast (lamb, beef, chicken or pork) - all marinated ready for the oven & a dish which will only require reheating (think rich Braised Burgundy Beef with root vegetables). Expensive & unhealthy takeaways are a thing of the past!

Even More All Natural Cooks Larder Products.

CUMQUAT MARMALADE: more of Sam's cumquat marmalade coming soon!

Our first batch was a big success (thanks for the cumquats Lois & Terry).

ONION MARMALADE: Beware, Dan's version is much much better than the original...makes any ordinary sandwich or piece of meat extraordinary!

PRUNE FIG & WALNUT LOG: Perfect with all cheese our own version of this classic looks every bit as good as it tastes on your cheese plate

CHOCOLATE CRACKLES: Made with Callebaut chocolate & crushed macadamia's this is Dugal's very delicious grown up version of a childhood classic.

Prosciutto From Parma, Italy to Avalon.

The world renown Parma Ham - Italy's most revered Prosciutto is now available in store. The sweet delicate flavour will amaze you. See our recipe for a delicious idea.

Why Free Range Pork??

Offering the best quality produce is very important to us & we are very happy to support respectful farming methods - especially when the outcome is a healthier & tastier product for you. Free range pork small goods available in the deli now include ham off the bone, bacon, pancetta & many handmade traditional Italian salami - all handmade by Tony Sgro, a young Italian Australian with a big future. For more information about the origins of our small goods see: www.melandapark.com.au. You will be glad to know there are no price increases - in fact the salami prices have actually dropped - even more reason to give your family the healthiest small goods.

Dinner Party Rescue.

If you love the idea of dinner parties (or need to entertain for corporate dinners) but do not have the time, skill or space to cook a lavish meal you must see the new addition on our catering menu! We are launching 4 different luxury dinners using the highest quality ingredients to create an impressive a meal for your next evening. The best news - all you'll need to do is pop your selection into the oven & wait for the compliments. All dinners come with easy to read, detailed instructions ...& shhh, we won't mind the least bit if you say it was all your own effort, so take full credit....

Impressive Hampers Make Fabulous Gifts.

Our hampers make the best present for any occasion. We suggest you choose a theme (eg Italian, Gourmet Pantry, Chocolate, Gluten free), set a budget & let us do the rest. Drop in your own basket or create your hamper in one of our Retro kitchen mixing bowls, a handmade artesian porcelain bowl from Malcolm Greenwood or even one our sweet little blue boxes which are only \$2 each. Your hamper will be beautifully finished with complimentary cello wrap, card & ribbon. Simple!

COOKING SCHOOL NEWS

Winter Classes.

Get inspired with some new recipes to celebrate the arrival of comforting seasonal foods! Below is a quick run through of up coming classes - full programme details & registration forms available at the counter or down load them from our website - www.thecookslarder.com.au.

SCHOOL HOLIDAY PROGRAMME:

Junior Cooks & Young Chef restaurant will explore some fantastic classics right out of grandma's kitchen

HANDS ON CAKE CLASS:

Learn to confidently bake delicious cakes

HANDS ON PIZZA CLASS:

Learn to make gourmet pizzas with a traditional base

SAUSAGES WITH JOHN LANZEFAME (HUGOS)

How to make your own sausages & great sausage dishes

CLASSIC BOUILLABAISSE: Learn the secrets to this glamorous seafood soup & matching dessert- perfect for your next dinner party



MAKE IT QUICK RECIPE

Prosciutto, Tomato, Olive Bruschetta.

This recipe is a super quick idea for a great lunch or simple dinner. Use our new parma ham for a perfect finish....

METHOD: Rub with a halved clove of peeled garlic onto grilled organic Sonoma sourdough. Then cut a large ripe tomato in half, press the cut side onto the bread squeezing the juice and pulp into the bread. Remove stones from a handful of our green Sicilian olives & roughly chop & place on bruschetta. Top with thin slices of Parma Ham then drizzle of your best olive oil (Try Kallis Organic Extra Virgin Oil). Serve on its own or with a simple green salad.



CHEESE NOTES

Washed Rind Cheeses.

With distinctive orange or reddish rinds these cheeses tend to range in texture from soft & supple to downright gooey. When young they are washed, with a saltwater brine, or other liquids such as beer, brandy, or water. This makes a perfect habitat for a bacteria across the surface of the cheese. The cheeses are then washed a few times a week until fully ripened & ready for market. Remember with these cheeses their bark is usually worst than the bite so don't be put off by the intense aromas. Examples of wash rind cheeses in our cabinet include Tallegio (IT) & the more gentle Pont L'Eveque (FR). Taste some today on risotto with prosciutto or on toast w sauteed mushrooms.