

CHRISTMAS ORDERS

Time is already running short for Christmas orders already so don't leave it too late esp. for our limited Bangalow Hams & Free Range Turkeys! This year we will have extra of our home made Stuffings, Custards, Cranberry Sauce, Apple Sauce, Cumberland sauce, Ham Glaze & Chutneys, Pates - all available right up to Christmas eve ... with some still available after the big day so you can continue to enjoy your left overs! Copies of order sheets are available at the counter or online: www.thecookslarder.com.au

DID YOU TASTE A PAT & STICKS ICE CREAM SANDWICH ON MARKET DAY?

You will find the freezer now full of these incredible ice cream sandwiches. Originally from the USA, Pat and Stick (who is called so because he is nearly 7" tall!) dedicate themselves to creating their 'World Famous' quality gourmet ice cream sandwiches using all natural, premium ingredients. Tell us your favourite!

NEW PRODUCTS IN STORE

The store is loaded with delicious products & beautiful gifts. We are particularly in love with Malcolm's new ceramics & these amazing products from Cippango, all hand made w high quality ingredients:

PANPEPATO a traditional recipe combining spices, almonds, pinenuts with Belgian chocolate & cocoa - buy wedges by the kilo from the deli - superb with coffee or for dessert.

VANILLA CARAMEL SYRUP is fabulous over puddings, icecream or splashed in coffee;

FIG AGRODOLCE is perfect served with cheese, meats or whisk it into a vinaigrette for a stunning salad dressing.

HONEY MACADAMIA CRISPS these unique crisps are very rich & delicate & terribly addictive!

OPEN FOR DINNER. Don't forget we are open every Friday night for dinner from 6.30pm. Bookings essential.

store



SONOMA ORGANIC SOURDOUGH TUESDAY-SUNDAY

You will now be able to get Sonoma's wonderful organic sour doughs six days a week from Tuesday through to Sunday. You are very welcome to order ahead so you never miss out.

SALMON PATE FOR SUMMER

Another addition to our home made, all natural product range... our salmon pate is made with the best quality salmon with no added artificial additives or preservatives. Find it in the open fridge.

SUMMER CATERING & NEW PANTRY FILL SERVICE

Whether it be a corporate lunch, a romantic picnic or just a lot of summer visitors we can lighten the load. Our revamped catering menu makes it even easier to order & get a costing on the spot. Our fantastic new Pantry Fill Service is now available. No need to shop or pack food when heading up for the weekend or holidays - allow us to stock the pantry & fridge ready for your arrival. Also a great service to offer guests if you lease your home over summer. Copies available at the counter, online or ask Sam for more info.

delicatessen



THE COOKS LARDER CHEESE CABINET

Over the summer months the Cooks Larder cheese cabinet will expand with even more stunning farm house & hand made cheeses from around the world. Make the most of our Christmas Cheese Offer which gives big savings on whole wheels of cheese and 10% discount on all pre-ordered cut pieces. Feel free to come up to the cabinet & taste any cheese.

DID YOU KNOW we now make many of our antipasto items in the deli ourselves - this means no artificial additives or preservatives. Try some of our marinated mushrooms, sweet roasted capsicums, grilled & marinated eggplant - perfect for platters, sandwiches, pizzas and pasta.

MAKE IT QUICK RECIPE!

PROSCIUTTO WRAPPED BOCCONCINI WITH CARAMELISED BALSAMIC VINEGAR:

Every newsletter we like to give you a super quick but impressive recipe... this one makes a perfect entree or side dish, simple enough to do for 2 or 22. Best of all it works wonderfully on the BBQ.

Ingredients:

2 bocconcini per person
Fresh bunch of basil
2 slices of Bangalow Prosciutto per person
Cooks Larder Caramelised Balsamic & Olive oil
Toothpicks

Method:

Wrap each of the bocconcini balls with a basil leaf then wrap in prosciutto. Secure with a tooth pick. This can be done up to 3 hours before required.

Grill on the BBQ or pan fry until the cheese just starts to melt and the prosciutto starts to brown. Then drizzle with CL Caramelised Balsamic to serve YUM!

Serving Suggestions:

If you are doing a more formal sit down dinner, place the bocconcini on a bed of wild rocket & drizzle with a little CL Olive Oil.

cooking school

GIFT CERTIFICATES FOR CHRISTMAS

Our beautiful gift certificate cards make a wonderful present for anyone, any age, any time! The gifts certificates do not expire & we keep full records so they can be redeemed even if you lose the card. See below for 15% discount offer.

COMING UP- PTO for full programme details

KIDS IN THE KITCHEN - classes over the holidays for kids aged 5 to 12+

ESSENTIAL COOKERY METHODS: A must for anyone who needs to learn, starting at the beginning or ready to take the next step (3 levels: Beginning; Intermediate & Advanced)

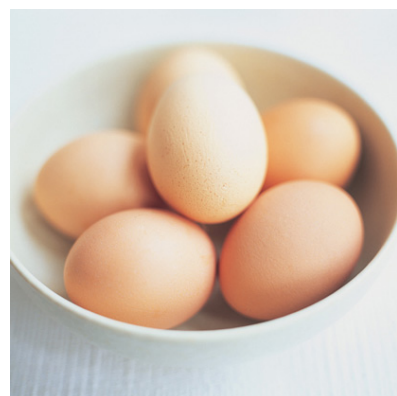
SPANISH SERIES: Authentic Tapas & Paella

FABULOUS SOUFFLES: Overcome your fear and learn how to cook perfect souffles!

SLIM FOOD FOR FOODIES: Irresistible low fat, low carb healthy recipes for everyday.

ENTERTAINING SERIES: Gourmet BBQ's & Breads, Dips & Nibbles

ASIAN SERIES: Traditional Asian Soups & Curries from Scratch



COOKING SCHOOL OFFER:

Buy 3 classes at the same time to receive a 15% discount - great idea for gifts for family, friends or yourself! NB does not include Kids in The Kitchen Classes.

DID YOU KNOW The Cooks Larder uses nearly 1,300 eggs each week! All fresh free range, of course.....