

## LIFE IS LIKE A BOX OF CHOCOLATES...

Its no secret we love our chocolate at The Cooks Larder & with the cooler weather on the way we could not resist adding a whole range of new chocolates & dedicating much of this newsletter to all things Chocolate!

## MARIEBELLE AT THE COOKS LARDER

MarieBelle haute couture hand made chocolates from New York use only the finest single origin 72% cacao. The range includes her amazingly dark smooth chocolate bars, Classic Calendar Pin Up chocolate bars & delicious Hot Chocolate Tins (with chunky pieces of chocolate which can also easily be set into classic chocolat creme pots - see recipe below) .

## COOKS LARDER RELEASES FAMOUS FUDGE

If you love the fudge in our famous ice chocolates, mochas & hot chocolates - you can now make it at home! Find packets of our French Chocolate Fudge Powder on the shelf (sshhh... it's so easy, just add small amounts of hot water till you get the right consistency). This

fudge also makes a simple but decadent dessert when poured over Gundowring Vanilla Bean or Espresso Ice cream!

## ETHICAL TRADE FROM THE IVORY COAST

Also now in stock is a high quality traditional drinking chocolate sourced from an ethical trading programme from the Ivory Coast. This drinking chocolate makes an unbelievable iced or hot chocolate when teamed with our chocolate fudge. Also great to shake on top of your capuccino's for a real chocolate treat!

## DID YOU KNOW...

Still on the subject of chocolate, did you know The Cooks Larder uses at least 5 litres of chocolate fudge & at least 6 kilos of Callebaut chocolate each week!

## OPEN FOR DINNER.

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

# store



# delicatessen



## CHEESE NOTES - MANCHEGO SPAIN'S BEST KNOWN CHEESE.

Spain's equivalent to cheddar, Manchego is a sheep's milk cheese made in the vast high plateau regions of La Mancha where it is aged for 3 months or longer. Originally the herringbone pattern on the rind was formed by the grass baskets into which the shepherds hand pressed the curds. Nowadays this pattern is made from the moulds. It is a semi-firm cheese with a rich golden colour. Manchego's salty nutty flavour ranges from mild to sharp, depending on how long it is aged. Perfect with Tapas & red wine or served with olives & cold meat. Also great shaved over a salad.

## MAKE IT QUICK RECIPE! CHOCOLAT CREME POTS

This recipe is a super quick way to make a classic French dessert, sophisticated enough to serve for a dinner party yet easy enough make for just for yourself should the mood for indulgence set in.....even though it sounds too simple the results are incredibly impressive (yes I had to try it myself - recipe testing is a very tough job!)

### INGREDIENTS:

220g Tin MarieBelle Hot Chocolate Powder, 1 cup pouring cream, 1 small chunk of Callebaut Chocolate: Milk or White Chocolate, whichever you prefer. Meander Valley Cream. Tub of frozen raspberries

### METHOD:

Place the chocolate in your smallest saucepan. Pour over the boiling water. Stir till smooth. Turn on a medium heat & simmer for 1/2 a minute. Pour into 4 tiny ramekins & place in the fridge for 1.5-2 hours to set

### TO SERVE:

Spoon a small teaspoonful of cream onto each pot & grate over some of the chocolate. and a small spoon full of defrosted raspberries

### VARIATIONS:

\*Reduce the water by 30ml and replace with a fresh 30ml shot of espresso

\* Omit cream & serve a small scoop of Gundowring Vanilla bean or Espresso icecream on the side

## SO MANY OTHER NEW PRODUCTS IN STORE!

Authentic Spanish Paprika  
Paella Pans & Imported Paella Rice  
Handmade Traditional Spanish Chorizo  
Organic Aged Risotto Rice  
Unrefined Risotto Rice - lower gi, higher fibre  
Italian sea salt -with all trace minerals e.g. iodine  
Kailis Organic Olive Oils  
Chocolate Dipped Iranian Fairy Floss  
Aged Balsamic (5 yr & 10 yr)  
Careme Pastry - butter puff and sweet shortcrust  
Mettwurst & Beer sticks from The Barossa Valley

## PICNIC HAMPERS

Now that the weather has cooled why don't you gather some friends and find a sunny spot for a picnic. Our catering menu now has an assortment of picnic hampers available to make the whole thing simple - just one phone call and we'll have everything but the blanket ready waiting for you!

# cooking school

## AUTUMN COOKING PROGRAMME

At last the weather is cooling making it the perfect time to get back into the kitchen. On this programme we have a class for everyone! Below is a quick run through of what is coming up - for full details programmes are on the counter or down load them from our website - [www.thecookslarder.com.au](http://www.thecookslarder.com.au)

### \*REAL ITALIAN CUISINE WITH LELLA

Learn classic food from Lella's home region including Gnocchi for one night only before she returns to her own cooking school in Torino, Italy

### \*FAMILY FOOD - MORE NEW RECIPES

Time to find inspiration again for everyday cooking with our family pleasing recipes

### \*BARISTA BASICS WITH SINGLE ORIGIN

Make coffee at home like the experts

### \*HANDS ON PASTA CLASS FOR ADULTS

Grab an apron & learn 3 pastas & 3 sauces

### \*CHEESE AND WINE NIGHT

Learn everything you need to know about how cheese is made & how to match, serve & store it while drinking the Hunter's best Chardonnay

### \* LUNCH BOX # 3

More great recipes to help with inspiration!

### \*PETER EVANS - HUGO'S

Peter returns with his favourite fish recipes



## COOKING SCHOOL OFFER:

Buy 3 classes at the same time to receive a 15% discount - great idea for gifts for family, friends or yourself! Please note this offer does not include junior Cooks or Young Chef Classes