

PLAY YOUR CARDS RIGHT!

We are excited to introduce our new Customer Card File service. You can now have your own personal card detailing just how you like things to be done - whether it be how you like us to slice your ham, grind your coffee or how you like your extra hot weak skim decaf cap. Use your card to record the name that favourite french brie you can never remember or your standard weekly bread orders! Also a useful service for those who like to phone their deli orders through or have other friends or family doing the shopping. Start your card now - ask at the counter or telephone us 99734370

HAPPY BEANS FROM SINGLE ORIGIN

Single Origin is now supplying our coffee beans. Single Origin is small boutique roaster committed to using the best quality organic, fair trade & Rainforest Alliance beans which is good news for everyone! The decaf is Swiss water processed & is also Certified organic, Fair

trade, Rainforest Alliance (oh & it tastes great too!). Buy beans by the kilo so you can make a great coffee at home - don't forget we can grind for your specific machine/plunger.

NEW PRODUCTS IN STORE

Mini Bread Sticks - totally addictive & perfect for lunch boxes or with drinks - all natural.

Meander Valley Creams - this exceptional cream & creme fraich comes to us from the beautiful lush dairy pastures in Tasmania

Bassetts Licorice - a worldwide licorice favourite since 1899!

Vegali Dips - Back in the fridge again so you can enjoy their fabulous flavours and quality!

Parmesan Sables - these very moreish little biscuits from Phillippas bakery are perfect with your favourite glass of wine!

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

store



delicatessen



CHEESE NOTES FROM THE COOKS LARDER CHEESE CABINET:

PROVOLONE:

Provolone is an Italian stretched curd cows milk cheese. It is made in two varieties sweet or piccante (ie sharp) and has a smooth waxy almost oily texture. Traditionally it is served with cold meats & anti pasto. It also comes into its own when sliced on gourmet sandwiches with chargrilled capsicum & prosciutto. Or do as we have done on one of our favourite breakfast dishes melt it over field mushrooms & spinach on sour dough. We are happy to slice thinly it for you - just ask at the deli.

GUNDOWERING NEW FLAVOURS

Our favourite ice cream makers have produced 3 new flavours for you to enjoy over summer: Mango, Rhubarb and Ginger.

NEW CATERING MENU

We have updated our catering menu to include even more fantastic ideas for your next event - big or small. Don't forget our fantastic Pantry Fill Service. No need to shop or pack food when heading up for the weekend or longer - allow us to stock the pantry & fridge ready for your arrival. We also put together fantastic picnic hampers ready for you to collect. Copies of the Catering Menu and Pantry fill service are available at the counter or online. Speak to or email Sam for more info.

DID YOU KNOW....

The Cooks Larder goes through approximately 270 litres of milk every week.... that includes full cream, skim and Bonsoy!

MAKE IT QUICK RECIPE!

Careme Frozen All Butter All Natural Puff Pastry is excellent quality - nothing like disappointing supermarket pastries which use many artificial ingredients. This fabulous tart is great for lunch or light dinner - just as good served hot as it is at room temp.

TOMATO OLIVE GOATS CHEESE & SOPRESSA TART

375g Careme Pastry	Olive oil
80g Chevre (goat feta)	Marjoram bunch
6 Slices Sopressa	Salt & Pepper
5 tomatoes	1 Egg Yolk
3 Tbs olive tapenade	1 chopped clove garlic

Preheat oven to 200 degrees.

Thaw & roll out pastry on floured surface till it is larger by around 4cm all round. Wrap & refreeze any excess. Place pastry on a lined baking sheet. Gently score a border 1cm all round. Pin prick the inside area with small pin and egg wash just the border. Rest in the fridge for 15 minutes

Cut the tomatoes into 1/4's & toss with the garlic, picked marjoram, a little olive oil, salt & pepper.

Avoiding the border, crumble the chevre over the pastry. Top with slices of sopressa salami, followed by the tomato.

Cook for 10 minutes at 200 then reduce oven to 170 & bake for 30 mins or until golden brown. Remove from oven and while still warm spread the tapenade over the tomatoes. Serves 6. Serve with a big simple green salad.

cooking school

2007 COOKING PROGRAMME

The first cooking school programme for 2007 has swung immediately into action with nearly 2 classes a week right up until April! As usual the Easter school holidays will be jammed with our popular Kids in the Classes. Later in the year we will be offering more hands on classes than ever before for adults along with some special guests like Peter Evans ... meanwhile coming up you'll find:

ESSENTIAL COOKERY METHODS Level 2: A must ready to take their cooking to the next level (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

PTO FOR FULL PROGRAMME DETAILS OR DOWNLOAD EVERYTHING YOU NEED TO REGISTER FROM THE WEBSITE www.thecookslarder.com.au



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.