

This is such a wonderful time of year to enjoy: beetroot, celeriac, fennel, spinach, leeks and the comfort vegetables like potatoes and pumpkins. They are all fabulous roasted in salads, and pureed into soups...enjoy them while you can! Its also the season for duck, crusty bread, salami, dark chocolate, pungent blues and crumbly cheddars (with a glass of red of course!)

winter news 2005

COPIES OF THIS NEWSLETTER & COOKING SCHOOL PROGRAMME AVAILABLE AT THE COUNTER

in store



CHEESE NOTES: Choosing a cheese can be overwhelming with the many distinctive shapes, sizes and coloured cheeses available - and that's before you start to taste them!

SO here are some simplified notes to get you started: Basically all cheeses are a form of preserved milk. The process of making it dates back the 4th millennium BC... but from there on it is all about the complex (& sometimes lengthy) methods & treatments of different milks & climates/seasons which give us the amazing range of tastes and textures. Here are the 7 general categories of cheese (thanks to Will Studd's cheese bible, "Cheese"):

FRESH: uncooked, & unripened short-lived curds

WHITE: fresh cheeses which are ripened with a white mould introduced to the rind e.g. brie

WASHED: fresh cheese curds surfaced ripened by a bacteria which is then washed e.g. Tallegio

BLUE: cheese which have had a blue-mould culture which ripens the cheese from the inside out

SEMI-HARD: Curds which have been scalded and pressed e.g. cheddars

HARD: Curds which have been cooked at high temps then pressed & matured for long periods e.g. parmesans like Reggiano and Grana padano.

THE PROCESS OF MAKING CHEESE IS FULL OF HISTORY, MYSTERY & GREAT STORIES. IF YOU WOULD LIKE TO LEARN MORE CONSIDER OUR CHEESE AND WINE EVENING. MEANWHILE YOU ARE WELCOME TO TRY ANY OF THE CHEESES IN OUR CABINET

NEW MENU: Winter brings some wonderful produce and you will have the opportunity to enjoy plenty of them on the latest menu from The Cooks Larder chef, Susan Doran.

FRIDAY NIGHTS: At last we have been able to open again for dinner on Friday nights with Chef Linda Irvin (ex Ancora). Many locals have already been enjoying her cooking at The Cooks Larder for breakfast and lunch on Mondays. So make a booking and enjoy our cosy warm cafe for dinner soon. The menu changes regularly but ask to see the current one for an idea of what she has on offer.

PORCELAIN CERAMICS: After months waiting for Malcolm Greenwood's kiln to be rebuilt we have lots of new simple but stunning hand-made porcelain ceramics in store (see left). Special orders are welcome.

CATERING: Our catering menu is available at the counter. This is merely a guide to show some of the possibilities available. We are happy to spend time talking about your needs to design a menu specifically for your event

- be it a boating picnic with friends, a small gourmet dinner party or finger foods for a large group. Our cakes are also available to order - just ask and we are sure Susie has a recipe for any cake you desire!

ROCKY ROAD: We have created another home-made rocky road for you made from Lindt rich dark couverture chocolate, roasted hazelnuts & Turkish delight... very serious indeed...and if that is not enough for your sweet tooth try some of Big Yums gorgeous giant freckles, smarties & jaffas.

HOW ARE YOUR KNIVES?? So many of us continue to use our old poor quality & blunt knives simply because they are in the drawer - and have been for years! We now stock a limited range of the Shun knives - just the essentials. Shun knives are made by Kai, who have been Japan's premier blade makers for almost a century. A set of 3 essential knives is priced for extraordinary value at \$370.00. We have knives in the kitchen if you would like to try them at any time. Keep your eye out for a knife skills class soon. LIFE WARRENTY!

delicatessen

DANDARAGAN OLIVES - You'll be hearing lots about these olives soon in the pages of the most respected food papers & magazines for one good reason - they are amazingly delicious. Along with their great taste, you be glad to know they are naturally & very slowly fermented (i.e. no chemicals) and use less salt. This allows the olive flavours to really shine!

TAKE IT HOME: You will now find in the open fridge some of your favourite menu items available to take home - such as Susie's amazing chilli jam and spicy lemon jam. Over winter you will also find soups available in the fridge. Meanwhile keep a look out for more of our own products coming soon...

NEW SALAMIS COMING TO THE DELI!



MAKE IT QUICK..... AT HOME

We love to search through magazines & cookbooks & share some of the goodies we find! Here are some great pasta sauce suggestions to try with our **Pastificio dried pastas - great quality and great price - all \$4.95**

- Simmer a Commissary's Neapolitan tomato sauce (in the open fridge) with olives & fresh basil. Toss thru the cooked pasta and top with shaved Grana Padano Parmesan

- Crumble some sweet Gorgonzola into a pan with a little chicken stock. When it has melted toss through cooked pasta & baby spinach

- For a flavoursome sauce mix semi-dried cherry tomatoes, olives, sliced artichokes & capers with cooked pasta & crumble over some Meredith marinated goats feta.

- De-stone some black manzanillo olives and puree in a food processor with some fresh herbs & olive oil for a lovely home-made tapenade to stir through pasta

- In a fry pan toss fresh ricotta, peas, fresh mint and Grana Padano Parmesan or pecorino through cooked pasta

cooking school



Peter Evans

We like to make the most of seasonal produce throughout our cooking school programme so over the colder months we showcase the heavier, richer flavours on offer. This season you can enjoy the ultimate **DUCK CLASS** where will teach you many ways to prepare whole duck & pieces at home. We will enjoy rich Italian flavours in our **CLASSIC ITALIAN CLASS** and the **BACK TO BASICS COOKERY LESSONS** will also incorporate winter's best. Our **CAKE CLASS** will have you baking to perfection - 29 August. See the programme for full details.

SECRET MEN'S BUSINESS: Our Secret Men's Business Series is a great way to get the man in your life kitchen keen & cooking! This the 3rd time we have run this course and the feedback has been terrific. A lot of fun! Great father's day gift.

PETER EVANS - SEPTEMBER 27 - Peter is in demand from all directions! He is about to start his fourth season on the Lifestyle Channel, he is completing a seafood special fishing, cooking & travelling around Australia & of course he had the honour of cooking for the Crown Princess Mary on her recent visit. All this whilst running 2 restaurants (1 of which has an esteemed Hat award). He even gets to add having a baby to his list of achievements this year - a baby girl named Chilli... But above all we are thrilled to welcome Peter back for his second class with us because he is such an incredibly easy going chef with a love for the stunning simple food he produces. Book now!!!

DID YOU KNOW MORE THAN 400 PEOPLE, AGED BETWEEN 4^{1/2} - 70 HAVE ATTENDED CLASSES AT THE COOKS LARDER!

WE NOW OFFER BIRTHDAY PARTY FOR CHILDREN AGED 6 TO 14. PRIVATE CLASSES AVAILABLE FOR ANY NUMBER UP TO 24!