

store



MARINATED OLIVES BACK IN STORE

Our very own Cooks Larder marinated Sicilian Green olives are back again! Our popular mix is great to keep in the fridge to satisfy any olive urge or perfect for entertaining - something for everyone.

BANGALOW SWEET PORK SMALL GOODS

You may have noticed we are offering more & more Bangalow Sweet Pork products on our menus and in the deli. We love the way they taste & importantly, we love the way they are made! Bangalow Sweet Pork is produced in the hills behind Byron Bay by a group of environmentally conscious farmers using no hormones or antibiotics & the fat is 63% unsaturated. Our Bangalow Pork small goods are cured by well respected Italian butcher, Pino Tomini foresti. Whilst health regulations require Pino to use certain levels of preservatives when curing, he uses the absolute minimum & also keeps salt levels as low as possible. This is especially good news if you and your children love to regularly eat ham & salami. Our range of Bangalow Sweet Pork products includes a selection of handmade salamis, prosciutto, pancetta, ham off the bone & bacon (hand sliced to order). You will also find in store Pino's handmade traditional Italian Tomato Sauce (As seen in May 2006 Gourmet Traveller).

NEW MENU:

The best thing about a change in season is of course the new produce it brings. And after what seemed to be an endlessly hot summer we are more than ready to indulge in the lovely autumn foods. I relish the arrival of these foods - they really last only a moment - just long enough to signal the end of the hot months and prepare us for the seriously rich winter foods that nourish us through the cold! We hope you enjoy our new menu.

COOKS LARDER PRODUCTS

We have gradually added to the number of products we make and sell under our own label! Our range includes Mayos, Aioli, Olive Oil, Jams, lime zest honey and of course our seasonal range of relishes which come and go with the change of menus... Look out for more and more of our own freshly home made, all natural, preservative free foods.....

STAY IN TOUCH...

We email 4-5 times a year with newsletters and the latest cooking school programmes - it's the easiest way of keeping up to date. Mailing list sheets are available at the counter or send us an email (mail@thecookslarder.com.au) & we will add your details to our database. If you have already given your details but have yet to receive an email we may have been unable to decipher your handwriting or maybe your details have changed. In any case give to us them again so we can get them right! Please be assured that our database is used strictly for the purposes of sending out e-newsletters by the Cooks Larder and you are welcome at any time to have your details removed immediately.

PS...KNIFE SHARPENING: Don't forget to bring your knives in on the 1st Monday of every month. Wrap in a tea towel & label clearly with your name and phone number.

delicatessen

CHEESE NOTES: CLARINES

Clarines cheese is a speciality from the French region of Franche Comte and is hand made in the traditional manner. Clarines is beautifully presented in a wooden box that helps it continue to ripen and keep its shape as the creamy curds turn to a runny texture.

Clarines is a deliciously rich and buttery white mould cheese and is generally rather mild making it a consistent crowd pleaser. It is best served whole at room temperature - straight from the box. Scoop out with a spoon and spread onto a crusty sour dough, baguette or on crackers. Clarines is fantastic with your favourite red on a cold night or makes the perfect gift to take when you go to friends for dinner. \$19.95



HAVE YOU EVER WONDERED WHAT TO DO WITH....

Here are 4 items from the deli and some simple ideas to use them!

French Style Green Lentils - are lovely served with meat, especially lamb. Try stirring cooked lentils with a large pinch each of ground coriander & cumin into hot buttery spinach. Season well.

Bocconcini - use in place of mozzarella on pizzas for a lovely fresher taste. Or marinate them with a puree of garlic, parsley, olive oil, pepper, lemon zest to serve for a simple lunch with bread, in a salad with spinach, tomato and olives or part of an antipasto plate.

Manzanilla Olives - easy to split and stone these rich, juicy olives are fantastic in a warm roasted pumpkin salad with goats cheese and spinach.

Salted Capers - wash them thoroughly and add to Pino's tomato sauce with mashed anchovies, fresh parsley and extra virgin olive oil. Perfect on fish or thru pasta.

cooking school



KITCHEN TABLE CLASS

Our kitchen table classes are intimate and very comfortable...

This colder weather is just perfect for spending time in our kitchen - whether it be to learn how to cook, to find some new recipes for the family or to be inspired to lavishly entertain friends. Our latest programme is all fired up with plenty of classes to get you in the mood! Pick up a copy of the programme with full class details at the counter or see our website: www.thecookslarder.com.au to download a copy.

COMING UP!

Winter Seasonal Dinner Party Class - Mon 5 June
Herbie Hemphill - Indian Curry & Spicing - Wed 7 June
Essential Methods & Ingredients (Beginners) - Starts June 13
Family Food - Inspiring easy to cook dinners - Wed 14 June
Stunning Soups & Beautiful Puddings - Wed June 21
Modern French Food with Justin North (Becasse) - 26 June
Classic Italian - Wed 26 July
Classic Middle Eastern - Wed 2 August
Asian Street Food - Mon 14 August
Secret Mens Business - Starts Tues 17 Oct
Essential Methods & Ingredients (Advanced) - Starts 21 Sept
Spring Dinner Party Series - Tues 7 Nov
Summer Dinner Party Series - Tues 21 Nov

COOKING SCHOOL OFFER: WHENEVER YOU BUY 3 CLASSES TOGETHER YOU WILL RECEIVE A 15% DISCOUNT!!!