

in store



NEW IN STORE

We are constantly approached by producers showing us their goods so it takes something really special to catch our attention! Recently we have been impressed enough to immediately extended several of our ranges. In the open fridge you will find dips, sauces and sweet compotes from **VEGETALI**. Amazing quality - they are full of flavour, very fresh, easy to use and make a great alternative to boring and expensive take aways. You will also find their Thai marinated kumera in the deli cabinet - perfect for spicing up noodles & rice dishes or a zingy addition to your antipasto plates. In the freezer you will find the award winning **GUNDOWERING ICE CREAM** created with farm fresh milk & locally grown fruits and nuts on their Crookes Kiewa Valley farm in Vic - they are the best we have ever tasted - we are loving the Toasted Walnut & honey and the Cumquat! We are happy to extend our range of jams, sauces and chutneys to include hand made products from the Yarra Valley's **CUNLIFFE & WATERS**. Their old fashioned tomato sauce and apricot almond jam are our personal favourites. We are very excited to now offer chutneys from the wonderful **LYNWOOD STORE** at Collector. Try the Beer Chutney - delicious!!

BERRY DELICIOUS

If you have found supermarket supplies of frozen berries disappointing or expensive (not to mention often hard to get) you'll be glad to know our freezers are now full of premium frozen berries. We can also order passion fruit pulp and mango cheeks by the kilo - perfect for summer recipes and summer cocktails.

HAPPY NEW YEAR

We hope you all had a wonderful Christmas. We are always a little nervous when we change suppliers especially with important products for Christmas but from what you have been telling us the Pino's Hams and Thirlmere Turkeys were fabulous! Thanks for all the great feedback. Plans for 2006 are already under way and it should be even easier this year with the ordering forms on the website!

CRUSHGRIND - THE WORLD'S BEST PEPPERMILLS NOW AVAILABLE IN STORE.

If your house is anything like most there will at least one pepper grinder hanging around that has never worked well. Award winning Crushgrind mills have revolutionised the pepper mill industry with its unique ceramic mechanism which is superior to everything else on the market. These fully adjustable mills allow you to effortlessly grind salt, pepper as well as whole herbs. They are engineered to give a much higher yield than conventional grinders and are made from the best quality materials - including Forestry Stewardship Council approved beech. We think the no-mess grinder we have in stock is one of their

best designs - no more little piles of pepper on the kitchen bench or dining table! Crushgrind also offer a 25 year guarantee on their ceramic mechanisms.

MAILING LIST - KEEPING IN TOUCH IN 2006

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. There are mailing list sheets available at the counter or send us an email to mail@thecookslarder.com.au and we will add your details.

SUMMER MENU

As our regulars know we change our lunch and dinner menus every 6 weeks or so. We do this to offer you the best seasonal produce and to share foods that currently inspire us. The summer leans towards delicious salads perfect for this heady humid weather. Even the cakes lighten up and take on the best of summer - try the Berry Lime Coconut Cake or Raspberry Tea cake when you next see them in the cabinet. Lumberjack and Fresh Date Cake fans can relax knowing these favourites have been given permanent residence - regardless of the season!

delicatessen

PONT L'EVEQUE

SUMMER CHEESE NOTES

Pont L'Eveque is a rich washed rind cows milk cheese made in the Normandy region of France. Dating as far back as the 13th century. Monasteries used it as a substitute for meat on fast days and was known as 'white meat'. Still today it is made in a distinctive square shape. It has a gold or golden-orange rind with a pale yellow interior and is sold in popular wood boxes. It has a medium to high pungency and buttery beefy characteristics. Pont L'Eveque is considered ripe when, if pressed, the level of resistance is similar to that of a brie. It should be served individually or with a cheese of similar pungency. Pont L'Eveque is a perfect after dinner cheese - eat it with red wine and match it with apples, pears and figs.



cooking school



The Cooking School is such an essential part of The Cooks Larder because it is where we really share our love of good food whether it be delicious family food, simple recipes for beginners or the glamorous food of high profile chefs - it's all good! Our latest programme is now available on the website & at the counter. The programme for 2006 has a class for every type of cook & soon-to-be-cooks. The next round of classes include:

PETER GILMORE (QUAY): A great opportunity (esp. for those who missed out last time) to see a down to earth award winning master chef creating an exquisite summer menu. **FEB 7**

SECRET MENS BUSINESS: A men's only 3 class series with impressive (but shhhh...simple) BBQ, pizza/pasta & dinner party recipes - very relaxed & loads of fun. **STARTS 13 MAR**

LUNCH BOX CLASS: New recipes to give you lots of ideas and tips to make this daily job less of a chore! **MARCH 22**

HERBIE HEMPHILL'S FAVOURITE INDIAN RECIPES: Nobody knows spices quite like Herbie, especially when it comes to India. **MAY 17**

ESSENTIAL METHODS & TECHNIQUES PART 2 - ADVANCED: Designed for those who have completed Part 1 or those who are ready to take their cooking to a new level. **STARTS MAY 8.**

PS....for those who missed out on the Seafood Made Simple we will run another later in the year.

MAKE IT QUICK RECIPES!

Here are our latest super easy ideas for quick but delicious food:

RASPBERRY ICE CREAM TERRINE: In a big bowl mix one tub of our premium raspberries, one packet of lightly crushed Mother Megs Macaroons and 1 tub of softened Gundowering ice cream. Press firmly into a plastic wrap lined loaf tin and refreeze. Tip upside down on a serving platter and unwrap. Slice to serve 5-6 people.

OUR CURRENT FAVOURITE PIZZA: Drizzle a homemade pizza base (or quality bought) with our Chefs Blend olive oil. Spread over a clove of freshly grated garlic (a Microplane does the best job). Top with fresh baby spinach, semi dried cherry tomatoes and a good handful of crumbled Meredith Goats Chevre. Finish with another drizzle of olive oil and back in a hot oven till base is cooked/or warmed thoroughly. We are happy to email you an easy recipe for a pizza base if needed.

OUR FAVOURITE SANDWICH : Sonoma sourdough with our homemade mayo, smoked chicken, provolone cheese, marinated eggplant, roast capsicum & rocket!

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At The Cooks Larder we bake at least 21 cakes and 110 muffins every week!

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