



# WINTER NEWS 2008

FROM THE COOKS LARDER TEAM

## IT'S WARM INSIDE ...

It may be getting cold outside but it is always warm and cosy inside The Cooks Larder, so stay a while and enjoy some of the delicious steaming hot specials each day!

## DON'T GO HOME ALONE

Our Every Day Dinner menu is full of family friendly dinners - most of which simply need reheating or quick roasting - perfect for healthy mid-week dinners to warm everyone after work and all of that soccer and rugby training! Now that the weather is cold you will also find a delicious pudding or two to choose from each week - for example my Nana's amazing Orange Butterscotch Pudding along with our great fruit Crumbles, Bread and Butter Puddings and Dugal's Caramel Apple Pudding. Grab some vanilla bean ice cream for a winter treat.

## COMFORT IN THE FREEZER

In the freezer you will find great dinners such as our seriously good Bolognese - perfect for pulling together a quick lasagne or spaghetti or our Slow Chicken White Wine Braise - pure comfort food.

## A NEW LOOK - TAKE IT AWAY!

You may have noticed we have rearranged our front counter to show off our new range of treats to take home. Grab a great healthy lunch or light dinner such as our individual frittatas (think goats cheese, caramelised onion and rocket), Pizzettas (eg truss tomatoes, grilled eggplant and feta). There is also a daily soup to take away often served with our homemade breads or savoury scones. Dugal's range of tempting sweet treats are always changing - have you tried his lemon cream tarts or coconut raspberry bread?!!!

## HOME MADE WITH LOVE

You may also notice we are replacing many of the products we outsourced with our own high quality home made foods. Try the latest additions: Dugal's Lemon Zest Shortbreads or Linda's very addictive Macaroons - both perfect with your tea or coffee.

Expanding our range of home made products

is very good news for you because we only use fresh, all natural produce. Increasing our homemade range is also good news for the environment because the only food mileage our treats clock up is from kitchen to the front counter! Of course that's great news for your wallet because we avoid the spiralling costs of transport. But most importantly of all our home made foods are made with love and we still get a buzz selling our delicious goods to you every single time!

## LOCAL BOY DOES GOOD

If you notice Dugal looking a little proud of himself at the moment it's only because he has one of his cake recipes featured in the June issue of Australian Gourmet Traveller. We are chuffed for him of course - it's a real privilege and testament to his love of baking not too mention the amount of time he hogs the ovens in the kitchen! Well done....

## ...SPEAKING OF WELL DONE

The Cooks Larder has again been nominated for the 2008 Restaurant and Catering Awards backing up our win as the best Restaurant Cafe 2007 NSW Metro. Congratulations to all Cooks Larder staff.

## WINTER EARLY MARK

We are open for dinner every Friday night and over the winter months we will start service a little earlier from 6pm to ensure you can get in earlier and get home earlier. Dan's new winter menu is stuffed with delicious winter produce. Bookings are essential and can be made at the counter or over the phone

## NEW PRODUCTS IN STORE

- Fresh Lasagne sheets from Pastabilities
- Gluten free Linguine from Pastabilities
- Pasta sauces from Pastabilities
- Maple Butter - like creamed honey but maple
- Maple Syrup - Grade 1, in gorgeous refillable bottles
- Raspberry, Lime, or Lemon Cordials from Hart and Soul

## BOWLED OVER

Some how winter shamelessly encourages us to hibernate and indulge. Never ones to fight indulgence we are very pleased to introduce

our bowls of Hot Chocolate made with real Lindt chocolate and vanilla with a marshmallow and little extra chocolate on the side. Choose from dark chocolate or milk. For those who can't get enough of our organic Single Origin coffee, you can now order coffee bowls made with 3 shots to get you through the day. The beautiful porcelain bowls are hand made for us by ceramic artist, Malcolm Greenwood - a comforting pleasure just to hold!

## STAFF NEWS

Welcome to new barista Simon at the coffee machine. Best wishes to Anne who can't get enough of the snow (you might see her at Hotham if you are going down this year) and good luck to Cameron who heads off on a European adventure, as you do!

## COOKING CLASSES COMING:

- HANDS ON SWEET TARTS WITH DUGAL: This is a hands on class designed to give you the confidence to make your own sweet pastry and fabulous tarts. 18 June.
- WINTER ENTERTAINING: Learn a simple but impressive menu & enjoy a great night in with your friends. We even give you a planner to make sure it all goes smoothly!
- SOUPS AND PUDDINGS: Get inspired to cook up some perfect family dinners using winter's very best produce.
- CLASSIC TAGINES: We will demonstrate some of Morocco's most famous slow braises - perfect for spicing up your winter cooking
- COOKING WITH FARMHOUSE CHEESE: This class will teach how to create wonderful every day and impressive special occasions dishes using some of the world's best cheese. A great class for anyone wanting to learn more about the wonderful world of cheese.

For full details grab a program from the counter/ website AND don't forget every time you book 3 classes or more at the same time we offer a 15% disc on the total cost. This includes cooking school gift certificates - so you can buy yourself a gift at the same time. Does not include children's classes.