

store



NEW TEAM IN THE KITCHEN:

We are very excited to introduce our new Head Chef, Mick Micklewright. Mick comes to us from the iconic Berowra Waters Inn and before that, quality Michelin Star restaurants in the UK. Mick brings with him Dan, his 4th Apprentice from Berowra Waters. We have said our sad goodbyes to Susie Doran and thank her for all that she has brought to the Cooks Larder throughout the two years she ran the Cooks Larder kitchen. We will always miss her and while Mick is certainly quieter than Susie please feel every bit as welcome to come up and say hi while you are in store!

COOKS LARDER HOME MADE RANGE:

Our range of home made products are made from 100% natural fresh ingredients, no preservatives or chemicals added. Our range includes Mayos & Aioli (so much better than any long life product) along with Berry jams and relishes & more to come!

NEW PRODUCTS IN STORE:

ORGANIC BISCUITS: The quality of these biscuits is rarely seen - made with all organic ingredients & olive oil they are delicious - my kids are thrilled because they are the only store bought biscuits allowed in the cupboard! We are particularly enjoying the chocolate ones dunked into cold milk for afternoon tea!

ORGANIC POTATO CHIPS: These chips are made as potato chips should be: with quality potatoes, salt and herbs - no weird chemicals/preservatives & it shows in the flavour. Choose from plain, provencal & paprika.

TASMANIAN FRENCH LAVENDER HONEY: This stunning honey is perfect for tea, desserts & even drizzled over icecream.

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.

ORGANIC PATE:

We are very happy to have found maker of pate who uses all organic ingredients. Our new chicken liver pate has outstanding flavour and texture - it certainly surpasses some of the better know pates on the market who have been increasingly using less quality products including margarine in place of butter! Mon dieu! Please feel welcome to try some soon.

MY DISH:

Up until now we have resisted stocking any frozen take home meal products because we hadn't found any with the quality and taste we wanted to offer. That changed recently when we discovered My Dish. See our freezers for a range of products including: Italian Meatballs, Butter Chicken, Beef Lasagne, Irish Lamb Stew. Let us know what you think! We are also in the process of assessing their stocks and sauces and if they are as good as their meals expect to find them in store very soon!

NEW NOUGAT

Our vanilla pistachio nougat has been one of our most popular products - anyone who has tasted it will know why! Recently when another producer insisted we try his nougat we were astounded that anything could be better than our original! So ask for a taste of our new nougat in two flavours: Dark chocolate & Almond and Pistachio & Cranberry... though we warn you to taste at your own risk...Perfect for a little treat after dinner or as a gift (we'll gift wrap it for you).

delicatessen

CHEESE NOTES: PARMESAN

Parmesan is the cheese known in Italy as Parmigiano Reggiano DOP. The name 'parmesan' is however often widely misused to label many inferior cheeses. To qualify as a Parmigiano Reggiano it must be made to exacting standards set down in 1934. These state the cheese must be made in particular provinces of Italy by relatively small number of authorised producers who alone supply the world with this famous cheese, each making an average of around 8 wheels per day. The methods are strictly regulated throughout the entire manufacture and maturation process which takes at least 14mths then aged for up to 3 years. The most premium parmesans are made using only autumn milk. The flavour should be sweet, delicate and slightly nutty. And tiny sweet crystals will be seen in a



well aged cheese. Look for the authorisation stamp (see pic above). Grana Padano is Reggiano's 'cousin' and is made from milk from 27 provinces. To decide when to use reggiano, check if your dish is relying heavily on the cheese for flavour/texture. Or let the price dictate - as reggiano is nearly double the cost of grana!

cooking school



Winter is our busy cooking school season and the new programme has more great classes coming up. Get full class details from the programme, available at the counter or down load from our website: www.thecookslarder.com.au.

COMING UP:

Classic Italian - Wed 26 July
Classic Middle Eastern - Wed 2 August
Basic Barista - Tuesday 15th August
Asian Street Food - Mon 14 August
Cheese and Wine Evening - Wed 23 August
Secret Mens Business - Starts Tues 17 Oct
Essential Methods & Ingredients (Intermediate) - Starts 21 Sept
Seafood Made Simple - Tues 14 Nov
Summer Dinner Party Series - Tues 21 Nov

COOKING SCHOOL OFFER: WHENEVER YOU BUY 3 CLASSES AT THE SAME TIME YOU WILL RECEIVE A 15% DISCOUNT!!!
NB: DOES NOT INCLUDE KIDS IN THE KITCHEN CLASSES.

PRIVATE CLASSES

Don't forget we can also design private classes - great for a special night out with friends, a corporate function or a fund raising event. We have loads of ideas to suit any needs. Contact Sam for more information.

LEARN HOW TO MAKE A PERFECT RISOTTO & MORE IN OUR CLASSIC ITALIAN CUISINE CLASS - WED 26TH JULY 6.30PM

MAKE IT QUICK!

CHOCOLATE & RASPBERRY CLAFOUTIS
Winter is the best time to eat chocolate & puddings. Clafoutis are a traditional french dessert but simple to make & always delicious. Make sure you use the best quality chocolate, vanilla & cocoa (all available in store). Serves 4 but can easily be doubled.

1/3 cup plain flour
1/4 cup dark cocoa powder - 70% cocoa butter
1/3 cup golden caster sugar
1 tsp vanilla extract (Equa Gold)
1 cup of single or pouring cream
3 open range eggs (Papanui)
1 cup of dark chocolate buttons (Callebaut)
1/2 cup of raspberries (in the freezer section)

1. Preheat the oven to 180°C.
2. Sift the flour and cocoa into a large bowl. Add the sugar and vanilla
3. Combine the eggs and cream. Whisk this into the flour mixture.
4. Fold in the chocolate and raspberries.
5. Spoon the mixture into a well greased 4 cup capacity ovenproof dish, or into four 1 cup ovenproof dishes.
6. Bake for 30 minutes or until puffed and cooked through. Test with a wooden skewer. If it comes out clean your pudding is ready, if it not - cook for a few more minutes. Serve with Gundowring Handmade Vanilla Icecream