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Autumn 2007 newsletter

What's new on the shelves

From The Kitchen

Very exciting news..... **Terry's organic tomatoes** have finally arrived! The season has been cut short due to extremely late ripening, so take advantage of his gorgeous cherry tomatoes (that can be eaten like lollies) and other larger, vine ripened varieties, as well as his intensely flavoured **organic basil** whilst it's around. All you need now to make the quintessential summer salad is some Italian buffalo mozzarella, which, of course we stock, a drizzle of e.v. olive oil, and a splash of a good balsamicmouth watering!

On the fresh produce bandwagon we are also very pleased to procure again this season Tasmania's only **locally grown avocados** from Spreyton. And no, they don't need warm weather, just lots of love and attention from the producer Dick Shaw. He has numerous varieties of avocado including Reed, Sharwell and the Hass which we currently have in store now. Hass can have a tendency to be a little stringy in the flesh yet Dick's must be the creamiest, most buttery avocados we've tasted with a beautiful, rich nutty flavour.

We have a small supply of home grown **sweet nashi pears**, and from the same garden, **matsuma** plums from which we have made an exceptionally good **plum Worcestershire sauce**.

Rosa's Figs! Yes we have already had a little taste of what's to come with just one box of her figs which was quickly demolished, yet do not fret, we only have to wait a couple more weeks until the majority of fruit on her tree ripens. This year we can be totally indulgent and have them with some **Joselito Jamon**, which, for those of you in the know arrived, excitedly, just before Christmas.

Joselito Jamon is debatably the world's best Spanish Jamon. The secret to its delectability is predominantly a combination of three things, the breed, the unique grazing area, and the curing process. The Iberico black foot pig, which is the breed used, is a descendant of the wild boar and is also the last remaining free-grazing breed in Europe very happy pigs. They graze on an ecosystem the Spanish call 'dehesa' which is a cross between forest and grassland that thrives with various species of oak trees.

The copious amount of acorns produced by the oaks constitutes the main diet for the pigs. The curing process is long and slow and usually starts at the coldest point of winter when the cold mountain winds blow onto the hanging hams, with a gradual increase in temperature leading up to summer, when the hams sweat and shed a significant proportion of their weight in fat. The final ageing process takes place the following winter when the hams are hung in dark cellars. The humidity and temperature here are perfect for completing the curing process by which they develop all the unique flavours and aromas that are associated with the well renowned **Joselito Jamon**.

We are also awaiting the arrival of **Italian Parma Proscuitto** which should arrive within the next week.

For those of you who missed out on the **wasabi oil** mentioned in the last newsletter, we now have a plentiful supply.

Grand Marnier and Clementine icecream is something we have been making for a while of which we are very proud due to its exceptional creaminess and a gentle little kick that will put a smile on your face, so if you haven't yet indulged.... do. **Wattle seed icecream** is the new flavour added to the **Pyengana** range.

Lastly, we are pleased to introduce **Bunji's** healthy indulgences to our store - **Bliss Balls** (coconut coated and chocolate coated) and his moorish **Super Slice**. Who knew something so healthy could be so wonderfully addictive.

Fairtrade Coffee

Wursthaus Kitchen is now stocking **Fairtrade coffee**. **Fairtrade** is an alternative model of international trade, which aims to share the benefits of trade more equitably between consumers, producers and the environment. **Fairtrade** guarantees a better deal for producers in the Third World through:

- A fair and stable price for their product
- Long term trading relations and advance payments
- Investments in local community development
- Environmentally sustainable farming methods

We will be stocking 2-3 different Fairtrade coffees at all times. We currently have East Timor Organic and we will be introducing a new Espresso blend as well as a Fairtrade from Nicaragua.

Wursthaus Hams

We currently stock three styles of leg ham - the ever popular easy-carve which can be machine sliced to your desired thickness, the legendary ham on the bone which is hand carved slightly thicker and great for a breakfast treat or buffet lunch and the Skinny Pig which is completely boneless and skinless and almost fat-free yet still retains that unique flavour of the Wursthaus ham. This can be sliced as thin as you wish and is great for sandwiches and kids lunches.

From Wursthhaus at Olivers

Now in stock is the **Tasmanian Natural garlic**, hand picked at "Mouquet Farm", Hagley by Rosie and Andrew McKinnon. It is plump, purple and full of flavour - so nice after the bleached white garlic we get from China.

While they last come and try the local **organic blueberries and blackberries** from Christopher Strong at Lilydale. They are plump, juicy and delightful and the perfect dessert for these warmer evenings.

Rosa's figs have been in the store for the past 2 weeks. She hopes to have more available in March.

Webster's walnuts have returned - packaged in 300g cryovac packs - beautiful flavour and very fresh.

For all those who have felt deprived due to the lack of smoked eel around over the past year..... the wait is over. Whole **Smoked Eel from Tasmanian Eel Supplies** is now in store.

Tetsuya's range of products, including **Salad Dressing** and **Rice Wine Vinegar** are perfect examples of his talent, yet it's his **Truffle Butter** that we find truly captivating. It can be used in all sorts of dishes to turn something simple into something special. A perfect example is - blend with potato mash, top with **Wursthhaus duck sausages** and serve with **Spiced Cherry & Port Tricklement**. This is a superb dish with a beautiful blend of flavours, yet exceedingly simple to put together. Another great dinner party trick is to blend the **Truffle Butter** through a good quality European butter such as **Lescure** and serve with fresh crusty bread.

For a Summer treat - **Mango Lover's pack** from Ogilvie and Co Fine Food Company - **Shredded coconut, Apricots in Mango Liqueur and Vanilla crème**. - delicious with icecream or King Island's new Vanilla Bean yoghurt. The **Berry Entertaining Pack** includes **Maraschino cherries, Smashed Berry and Vodka sauce and Toffee Caramel and berry sauce**. They bring life to numerous desserts from tarts and pancakes to bouts of fruit salad and icecream whilst the jewel like vibrance of the cherries make a perfect garnish.

From **Eureka Farm** - we have **Nectarine chutney, Plum chutney, Tomato and Pear Salsa and Raspberry chilli sauce** - beautiful flavours which are great accompaniments for our own terrines and cold meats.

From **Country Larder** - the **Blackberry, Fig and Balsamic paste** - wonderful accompaniment to a cheese platter.

We feel very privileged to be able to stock the **Mathom Farm Goat products** - both cheese and meat. We have the legs, loins and shoulders available and it is the best goat meat we have ever had - a must for goat lovers!! The **Mathom Farm goat cheese** is available in the following products:

Goat feta and goat feta in brine

Natural Chevre - a premium cheese made from fresh goat's milk to a traditional French recipe. This cheese can be described as having fresh, unripened taste and a creamy, fine texture. Its mildly acid and very ripe flavour makes it appealing to the cheese connoisseur and can be substituted for other soft cheeses in salads and recipes. The light flavour of this cheese enhances the taste of other foods rather than overpowering them.

Chevre rolled in vine ash - grapevine prunings are charcoaled in stainless steel canisters and ground to ash. The ash is edible and adds a slight nutty taste also acting as a preservative to extend the shelf life of the cheese. The consistency of this cheese is firmer than that of the natural Chevre.

Tasmanian Pepperberry chevre - Tasmanian pepperberry fruits are cracked, dried and incorporated into the chevre. It takes on the mild peppery flavour of the fruit. The consistency of this cheese is firmer than that of the natural chevre.

Sun-dried tomato and basil chevre - chevre is rolled in flakes of sun-dried tomato and basil. The flavour of the herbs gives the cheese a unique taste that makes it perfect for eating with fine red wines.

And on the subject of Wine - we have been fortunate to obtain some of **Brook Eden's Gold medal winning Pinot 2005** - a wonderful wine.

Easter Specialties:

We have **Turkey Ballottines, Chicken Gallantines and Ducks** - ready for a great Easter feast! Our famous **Ham on the Bone** is also available. We have a small number of **Nichols Xmas puddings** for dessert!!

Why not have a very easy gourmet meal with a **Luv-a-duck Peking Duck Breast** or a **Roast Duck Breast**. There are also **Duck Marylands, Roasted in Honey** or in a **Peking Sauce**. Just heat and serve!! Great treat for easy Easter entertaining.

Easter hampers are available - **James Road** chocolate strawberries, chocolate apricots and oranges, chocolate coated figs, Chocolate ginger and some fudge or truffles.

Please note our opening hours for Saturdays at Wursthau at Olivers: From 1st March 2007 we will now close at 1.30 p.m.

Easter Trading Hours:

Good Friday	6 th April 2007	Closed
Easter Saturday	7 th April 2007	9.00am - 1.30 pm
Easter Sunday	8 th April 2007	Closed
Easter Monday	9 th April 2007	Closed
Easter Tuesday	10 th April 2007	Closed
Wednesday	11 th April 2007	9.00am - 5.30 pm

And from Cambridge

Our new **smoked salmon** has proven to be popular this summer, to the point that it is now the only variety we make. **Whisky cured and peat smoked**, a great combination using **Larks "heart of the run" pure malt spirit** as part of the curing process and peat from the central highlands as the smoking medium it is a unique product showcasing what Tassie does best. The texture is quite firm and breaks easily into largish chunks or collops for serving.

While we are on the subject of whisky we should mention our **Scottish style Black Pudding** which also uses a wee dram of the good stuff. Based on a traditional recipe using oatmeal and

barley it comes in a 200 gm (approx) portion and is delicious sliced into thick chunks and pan fried in a little butter. Serve with your breakfast eggs for a great start to the day.

At this time of year cold cuts are all the go, and that includes our range of **salamis**. These are made in the northern European style, being a semi dry finish. Types are:

Landjager----mild slightly sweet

Mettwurst----softer garlic flavour

Hungarian----cracked pepper and brandy

Milano----red wine full flavoured

Pepperoni----chilli/pepper and aniseed

Cuts of the season

Flinders Island Lamb is now available on a regular basis at the Kitchen and the cuts we have selected are boneless legs, racks and fillet - great for that special barbeque and can effortlessly be transformed into a gourmet treat with a dash of olive oil and some fresh herb (rosemary, sage, thyme and majoram) rub or a Herbies combination spice and herb mix.

Doo Town Wallaby fillets rubbed with Bush Dust is an excellent way in which to have a Tasmanian game experience with the local wallaby and a dust made by a local chef using native pepperberry. Paul, our head butcher at the Kitchen prepares these all in readiness for your meal.

The **marinated half chicken roast** mentioned in the Summer Newsletter continues to be most popular for easy entertaining so we have decided to keep it going while the weather is still so warm. It is available in two marinades - **Spanish style Marbella** and a **Spicy Tomato BBQ** flavour. Nothing to prepare and so easy to cook - just 45 minutes in a covered BBQ or in oven and serves 2 - 3. As with all our chicken products it is Nichols chicken.

Cheese News

Tongola's beautiful aged goats cheese, **Billy**, received a silver medal recently at the **Royal Sydney Dairy Awards** which is just recognition for Hans and Esther and their dedication towards fine cheese making. Well done we say!

Well it's been a long time coming but **Bruny Island Cheesery** is nearing completion and due to open in April. At cellar door you will be able to purchase their range of soft cheeses (Tom and C2 will be available later in the year due to the maturing process) as well as cheese platters and home baked cakes. The whole cheese making process can be watched through large glass panels whilst you make your cheese selection.

Now is a good season for washed rind cheese and there are a few that instantly spring to mind as great examples of: **Livarot**, from Normandy in France, with its heavy mouthfeel and spicy taste on the finish, is now in store along with **Pont l'Eveque**, **Taleggio**, and **Jensens Red**.

The Italian washed rind, **Taleggio**, is a standing favorite with us due to its wonderfully pungent, almost meaty flavours and its versatility in cooking. See our recipe section for suggestions. **Epoisses**, when we can get a hold of it, is truly sublime. This Burgundian cheese is washed by hand in the local marc de Bourgogne and possesses the most superbly rich, pungent, complex flavours.

Chef's Ideas

We thought it appropriate to include a simple yet exotic slice showcasing the finest cheese Italian Taleggio and finest Spanish Jamon. A special slice for a special occasion!

TALEGGIO & JAMON SLICE

2 slices	Mountain Bread	1 cup	fresh spinach leaves loosely packed
125 g	Taleggio sliced	6 slices	Jamon
Extra Virgin Olive Oil to brush on			

Method: *Cover one slice mountain bread with the Taleggio. Layer slices of Jamon over the cheese and then cover with the spinach leaves. Place second slice of mountain bread on top of spinach to form a sandwich. Can be cooked in either a double sided grill or large frying pan. If using a pan lightly grease pan with oil before applying slice and brush top side with a little oil. Turn when bottom side lightly browned. If using a grill brush both sides of grill with a little olive oil heat and add slice and cook til golden on both sides. Leave to rest for 10 minutes before cutting into fingers to serve. Delicious!!*

Cooking Classes

We would like to introduce Rupert Saddler as an additional instructor for our cooking classes at the Kitchen. He and Veronica will be creating some diverse and informative cooking classes, and with Rupert's U.K. background and training he will add another dimension to the classes.

Preserves & Pickles

26th & 27th March 2007

Utilizing the abundance of local fresh fruit and vegetables available now we show you various methods of how to preserve a little bit of summer.

Seafood

23rd & 24th April 2007

We will cover things such as gravalax, ceviche of scallops, marinated octopus, various mussel dishes, as well as seafood terrines.

Bread Making

28th & 29th May 2007

Pizza dough, calzone, panini, and other bread types will be produced as well as giving those arms a good workout.

Tasting Dates

At Wursthhaus Kitchen

****Due to popular demand Pyengana Cheddar is now cut off the wheel every week so you need no longer wait in mouth watering anticipation for specific cutting dates.

Sat 31st March Yves of Miellerie honey will be presenting varieties of his luscious non-heat extracted honey from 10am onwards.

Sat 21st April Taste Tongola's award winning 'Billy' in store as well as other impressive soft goats cheeses in the range.

At Wursthhaus at Olivers

Friday Tastings Watch the blackboard for details

Wine News

The Tasmanian Wine Show was recently held in January and we are very pleased to announce that the **Wursthhaus 2004 Riesling** won a Bronze medal. A fantastic result considering its very reasonable price. It must be the best valued Riesling in the State! We also have **Brooke Eden 2005 Pinot Noir** which was awarded the Gold medal as the best Pinot Noir and judged the best red of the show. It is most definitely a very smart wine, showing a great concentration of fruit with a beautiful sweet oak integration. This year there can be no doubt that this wine is a worthy Gold medal winner!

2005 is proving to be a great year for Pinot Noir with most wines showing very ripe fruit which will mean they will be wines for early drinking, which is good news for wine consumers who don't wish to wait.

We have been waiting for this wine with anticipation. **The 2005 Home Hill Reserve Pinot Noir**. After all the awards that the Estate '05 has won, the reserve is a great follow up. Our tasting notes read, 'oodles of black cherry fruit. Ripe and generous mid palate a smooth silky textured wine. At the rich and voluptuous end of the spectrum enjoy with roast duck, eye fillet beef, mushrooms and soft ripe cheese. It provides both immediate pleasure and possesses the structure to reward cellaring.

Another good new pinot is **Bundaleera 2005** from Relbia. Deep and concentrated, black cherries on the palate, fine tannins and sweet vanilla oak. Excellent value for money.

Producer of the Season

Gerard Crochon
of
Nichols Rivulet Organic Food Farm

Producer of 'Bumnuts'

Gerard spent his early years growing up in the city of Sydney. He was not naturally comfortable leading the city life and planned his escape by training as a horticulturist. He met his partner, Debra, whilst still in Sydney but it wasn't long before they moved to the Hunter Valley in country New South Wales.

It was here that they decided to set up an organic olive farm which soon expanded to the small scale organic farming of cattle and sheep. There were many back breaking hours and hard work that went into keeping their venture going, particularly during years of drought, yet they persisted for seven to eight years due to their passion for organic farming and the love of the land. Eventually after a couple of particularly hard years they decided to move to coastal New South Wales to find other work. They kept their farm land in the Hunter but worked on the coast for about two years before Debra came up with the idea to make the move to Tasmania.

She had visited the State in years past and it had made a great impact on her. They both decided that just south of Hobart the conditions were perfect for what they wanted to achieve. Gerard talks with excitement when asked about the climatic suitability for various crops in Tasmania. "There are no extremes of temperature with generally reliable rainfall, so versatile for growing a large variety of vegetables."

So land was bought at Nichols Rivulet and the move was made. They decided that instead of rushing into anything they would get a feel for the local market and what was in demand. Their research paid off and they started up production of the now renowned 'Bumnuts' – organic eggs. As well, they produce the most beautifully pungent purple garlic, rhubarb, and are also raising beef and lamb on their N.A.S.A.A. certified organic farm. The general plan is to increase the production of beef and lamb and continue to expand and experiment with various vegetables and herbs. We wish Gerard and Debra continued success with 'Bumnuts' and their ever growing organic farm.