



**Wursthaus Kitchen**

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**Wursthaus at Olivers**

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## AUTUMN 2008 newsletter

### Easter Trading times

**Wursthaus Kitchen** will be closed on Good Friday only and the trading hours for Easter will be Saturday 8.00am - 5.00pm, Sunday and Monday 9.00am to 5.00pm.

**Wursthaus at Olivers** will be closed on Good Friday, Easter Sunday, Monday and Tuesday.

### What's new at the Kitchen

#### On the shelves

**Rosa's Figs** - Only a couple weeks to go! Talking to Rosa this morning we should have figs by mid to late March (all depending on the weather) and she said they will be as good as ever....can't wait!!

**Exciting News** - As the organic potatoes and garlic supplied by Tony Scherer from Frogmore Creek Vineyard have been such a fabulous success, we have agreed to receive seasonal produce all year round from Tony. This will take 6 months to become regular production but the idea is to have always two or three seasonal organic fruit or vegetables in the shop at all times with an emphasis on locally grown, pesticide free and the non use of chemical fertilizers with outstanding quality and freshness.

With the extraordinary popularity of North African and Middle Eastern cuisine we are now stocking the **Greg Malouf** range of products. Greg Malouf has transformed the Australian restaurant scene with the flavours of his heritage. Currently he consults to Mo Mo's in Melbourne and is the author of well renowned cook book 'Arabesque'. We stock his

- Preserved lime & cinnamon
- Green Harissa
- Red Harissa
- Chermoula

From **Goan Cuisine**, we stock **Carrot Mescut** a piquant accompaniment to fish and lentil curry. Keeping on the North African theme we now stock **Simon Johnson's** traditional **Moroccan Couscous** made from semolina flour and **Barley Couscous**, both are superb with a traditional Tagine or used in salads.

For a North African experience try the simple classical Algerian dish- **Couscous Merguez**, combining grilled **Wursthaus Merguez sausage** with **ratatouille** served on a bed of couscous. Add a dash of Harissa to taste.

Please note our first **cooking class** of the year will be **North African** incorporating **Moroccan Cuisine**, where chef Veronica will demonstrate the many uses of these products.

**Yves Ginet of Miellerie Honey** and now of movie star fame, 'the passionate apprentice' has a new honey, **Tea Tree**. Gathered from the World Heritage wilderness of south west Tasmania it has an amber colour with a pronounced taste.

For the coffee enthusiasts a new coffee has arrived in store - **Honduras Fair Trade Coffee** which is a medium bodied, caramel and rich with a strong molasses finish.

**Easter** is coming earlier this year so don't forget the **Kitchen's legendary Marsala Buns** - orders are essential! They are packed with sultanas, which have been soaked in Marsala and some other secret ingredients for weeks. The rich dough uses lots of milk, butter and eggs. They are very substantial and a must for breakfast on Good Friday.

We will be stocking a range of **Easter chocolates made by Andy** so look out for these. For something different we have "**Mummy & Daddy**" **Easter bunnies** with cotton tails filled with raspberry tea-cookies and Snikerdoodles.

**Calasparra rice** is back on the shelves the perfect Spanish short grained rice ideal for your paella or risotto.

We have expanded our pasta range to include Simon Johnsons **Fusilli** (corkscrew pasta) and **Strozzapreti** "priest chokers" (because of the reputation that priests in Italy have a love for good food and a myth which suggests that they used to eat so many that they would choke). Due to the high absorption rate, serve both these pastas with rich flavoured sauces/ragouts or simply with melted butter and reggiano.. And also **Orecchiete** 500gms from Puglia made from 100% durum wheat. Orecchiete are shaped like a little ear - hence its name orecchio-ear, orecchiette-little ears. It is traditionally served with a broccoli and anchovy sauce.

From Duchy the famous Oatcakes, we have a superb **Seville Orange Marmalade** and a **traditional lemon curd** excellent as topping for scones, pastry tarts and cakes.

As we are now in Autumn the chefs will be busy producing jams and relishes with all the abundant fresh produce on offer from the farms. Look out for our new season's **tomato relish and plum sauce**.

## What's new at Wursthaus at Olivers

### On the shelves

New products to arrive on our shelves include **Island Curries**, a Tasmanian made curry paste with four different varieties - **Lamb, Vegetable, Chicken and Beef** all of which enable you to create an authentic restaurant curry dish in your home with suitable accompaniments most likely available from your own vegie patch. Check out the new look **Red Kelly products** - with new packaging also a **new range of mustards** - mustard with pepperberry, mustard with lemon myrtle and mustard with chilli. These make wonderful gifts and also add another dimension to the tracklement collection.

Just in time for the Easter celebrations we have in stock a full range of **Ashgrove cheeses** including Wasabi, Chilli, Duets and Trio's as well as the gold medal winning cloth matured cheddar. For Easter dining, fish products from **42 Degrees South** such as salmon portions and salmon rilletes and Wursthaus hot smoked salmon and hot smoked trout make entertaining effortless and very rewarding for all concerned.

For the chocoholics **D'Anvers** have released a new range of **pralines** and is a welcome addition to their already highly sought after range of delicious chocolates and truffles.

### **News from Olivers**

Gaile would like to announce that opening soon will be an Art Gallery in store as well as a private function room and conference facilities, so keep this in mind when planning your next party, meeting, product launch or corporate function requiring in-house catering.

### **Tastings at Olivers**

Wine tastings will be held on the following dates.

7th March - **Roslyn Estate**, Sav Blanc, Chardonnay, Pinot Noir and Cab Sav

Easter Thursday - 20th March - **Brook Eden** - Riesling, Rose, Pinot Noir Chardonnay

## **And from Cambridge**

With an overload of the traditional cold cuts during the festive period and over the summer holidays it is perhaps time to look at some alternatives for the Autumn months. Immediately terrines come to mind because of their versatility, easy storage and in particular are slightly more robust than the thinly sliced cold meats. They can be served as a snack, as part of an antipasto platter or as the main meal combined with some interesting salads and tracklements.

Terrines belong in the category of preserved foods and historically were a way to use the rougher cuts of meat in a delicious way that would keep for months. The meat is flavoured and prepared before being moulded and cooked.

Shoulder meat is minced and fat is added, generally pork, (except for the chicken terrine) and they have a high fat content, at least 20% which ensures maintenance of moisture and heightening of flavour. The practice of massaging salt into the meat develops the enzymes, which make the meat particles bond together, creating a solid mass. As a result the cooked terrine holds together and doesn't crumble when sliced. The meat is placed in a loaf shaped porcelain container and wrapped in bacon, speck or caul fat, to maintain moisture. The terrine is cooked in the oven in a water bath. Today, we also wrap the loaf in foil, an added measure to maintain moisture. Traditionally, they were preserved after cooking by being covered in fat to exclude all air and stored in a cool cellar. Today we cryovac them and store them in the fridge... a much more reliable method of preservation.

Our range covers chicken, duck, lamb, game (venison), veal and pork each with their own distinctive flavour combination. Look for the following when next in the stores:

- **Country Chicken**
- **Duck & Orange**
- **Lamb, Olive & Pinenut**
- **Veal & Pink Peppercorn**
- **Pork, Prune & Walnut**

# Cuts of the season

**King Island Beef-** Tasmania's premium Beef. After a couple lean months stocks are now plentiful and cuts available include Porterhouse, Scotch fillet, Eye fillet and Rump. Many had the opportunity to sample this beef at the Taste of Tasmania and it certainly was well received. **What makes it so good?** It is quite simple- King Island's temperate climate with very high rainfall and nutrient rich soils combined with some of the cleanest air in the world, good genetics and farming practices equals top quality meat. The predominantly Black Angus cattle are completely pasture fed and the meat is low in fat and high in nutrients. The King Island Meat Company is 100% Australian owned and has the highest export quality standards. More information on this product is available by visiting [www.kib.com.au](http://www.kib.com.au)

**Milk Fed "Victoria Veal"** - Both stores currently have good supplies of this premium quality veal. Cuts available are scaloppini, osso buco, racks, cutlets and trimmed veal primals, which are particularly suited for making the Italian classic, Vitello Tonnato (see Chef's Ideas).

These calves are approximately 4-6 months of age with a carcass weight of around 100 kg and are from breeds which are predominantly beef cattle. The difference between milk fed veal and other veal is the size and age of the animal, much of the veal that is available seasonally and referred to as baby veal is actually culled male calves from dairy herds and are usually just a few days old. This meat is often used in processing and does not have the muscle structure and flavour suitable for table veal, unlike the milk fed larger calves.

Wursthaus is the sole Tasmanian Distributor of Victoria Veal which is branded not because of the State in which it is grown and processed but for destination. Seventy percent of the entire production is exported to Canadian and Middle Eastern markets and is eaten in restaurants as far away as Dubai and Montreal and also served in some of Hobart's finest eateries. We have been stocking this product for many years and believe it is some of the finest veal available in Australia.

## **Slightly pink in colour, but still real milk fed veal? How can this be?**

Simple answer, unlike its European equivalent "white veal", these calves have been able to feed directly on their mothers' milk and still be able to have a nibble of grass as they grow naturally. In Europe it is common practice to remove calves from their mother and lock them up or tether them together so they do not have access to any food that is likely to influence meat colour (the biggest factor determining flesh colour is pasture type and quality).

This practice actually causes the calves to be anemic; we don't believe this affects anything else to do with the eating qualities of the meat but the colour, so therefore why do it!

**All Victoria Veal as with all meat products sold by Wursthaus is HGP and chemical free.** Ask our expert butchers and chefs for advice on cooking and preparation.



# Cheese News

We now have a full range of cheeses from the Bruny Island Cheese Co. including some new ones.

**Oen, 1792, Saint, ODO, and Tom** are now available.

New is his goat cheese range, **Lewis** a hard goat cheese and **Gabriel** a white mould cheese, both cheeses would be ideally matched with there neighbor the 2 Bud Spur '07 Sauvignon Blanc.

Hans from Tongola Goat Cheese has his full range in store. **Curdly, Capri, Bloom and his aged Billy**. Being a hard cheese **Billy** could replace Grana Padanno or Reggiano for a sharper taste. This is an ideal cheese to grate over your fresh green salads or pasta or even over a cooked pizza. Again Sauvignon Blanc is the perfect wine.

From the imported range, the very popular **Delice de Bourgogne** (unctious white mould) is now available cut from the wheel or in **portions**.

# Wine News

## Tasmanian Wines

### Vintage report

Early reports are suggesting a good vintage but as I am writing this report there is snow on the mountain.....there is nothing certain until the fruit is picked and in the winery!

Growing conditions have been perfect, no frost as in '07, good flowering and fruit development then a hot summer with recent rain and now a steady cooling in temperature which is ideal for a longer ripening period for the fruit. The serious vineyards are dropping fruit as quantity and quality are very much related. It now requires good canopy management and a cool sunny Autumn with intermittent rain to have a great vintage. While some welcome the cooler conditions, some winemakers are understandably nervous. Coming off the back of a difficult year 2007, a good vintage is desperately wanted. The next 2 months are so critical, if we have an Indian summer it will be a superb vintage, if it stays cool it could be like 2004. Anything can happen! Mother Nature has been kind up to this point???

### New Wines On the rack at the Kitchen

We are very pleased to have the vineyard **2 Bud Spur** back on the wine rack! First established in 1996 at Gardners Bay it become a cult wine after winning The Chairman's trophy at Tasmanian Wine Show 2002. The vineyard was sold in 2003 when the label disappeared for few years. In August 2006 marine biologists Craig Mundy and Karen Miller bought the vineyard and went about rebuilding the reputation of the vineyard as a producer of premium Tasmanian wine. A hands-on non-chemical approach with an eco-friendly water treatment plant for irrigation has already started to show promising results. The wines are made by Neil Snare of Winstead Wines.

Their first vintage, although difficult due to frost and drought, produced a small quantity of intensely flavoured **Sauvignon Blanc**, made using partial barrel fermentation which imparts a creaminess and unique 'mouthfeel' to the wine. The **2006 Pinot Noir** is made from grapes grown at Jollymont Vineyard just over the hill near Woodbridge (which Craig and Karen ran prior to taking over 2 Bud Spur). It is a non-irrigated vineyard which makes for a spicier unique Pinot with hints of 'terroir'.

Staying in the Huon Valley, one of Tasmania's top Pinot Noirs, **D'Muere 2005** has just been released. In one word, stunning! One of the last 2005's to be released and in my opinion the best so far! Perfumed, plumes, deep and brooding, multi-layered, complex tannins, sweet oak. This is a wine that can proudly stand on the world stage.

## **European Wines at the Kitchen**

As mentioned in the Summer Newsletter we are now stocking European wine. So far the sales and feedback have been very positive. As you may have noticed we have made some changes to the store in the wine area. The Tasmanian wine is now in the aisle racks running along the right of the store with the European wine against the Montpellier Retreat window and shelving. Feedback has been great, the store has clearer aisles and more room for clearer viewing of products.

The European wine section is starting to come together and we have some very interesting wines in store.

### **Our European wine philosophy**

The aim is to provide our customers with a range of wines that are unique and compliment our food. It is possible to buy cheap mass-produced wines that would undercut the local producers, but this is not our philosophy. While Tasmanian wines are coming along in leaps and bounds, in Europe there is a genuine movement to the next level of winemaking, quite often instigated by the children of the great European winemakers.

Organic & Biodynamic is occurring all over France from Burgundy to the humble Vin de Pays. Young winemakers using **sustainable agricultural practices, shunning the use of pesticides and synthetic fertilizers, encouraging as much life in the soil as possible, hard pruning to keep yields low, wines that are sympathetic with their site 'climat', expressing regionality and 'terroir'**. Apart from the odd Tasmanian winemaker like Dirk Meure at D'Meure this should be the direction that Tasmanian winemakers take and leave the mass-produced high tech stuff to the big beer companies and pulp-millers!

Not all our wines will be organic, there will be wines from the odd larger producer of quality wine but pleased rest assured for those who have been disappointed by the odd bottle of European wine.....if the wine is stocked by us it will be of the highest quality for its region (Appellation/ DOC), a product that we are proud to sell.

For detailed information regarding our European wines including prices please go to our website.

*Peter Trioli*

## **Mailing List**

With the implementation of the websites and the facilities offered within these sites we feel that to be environmentally responsible we should make more use of the electronic media. We unfortunately have lost our folding and packing elves which has created a delay in the mailing out of our newsletter and we are therefore appealing to those on our mail list to register for an email copy or download your own from our website. For those unable to take advantage of these facilities there will be copies available in the stores.

# Cooking Classes at the Kitchen

## MIDDLE EASTERN CUISINE 2

March 31st & April 1st \$65

**Nth African (Morocco, Tunisia and Algeria)**

*Food of the desert was very simple. The Beduins are nomadic people of Arab descent that live in desert areas in the Middle East. They usually live in tents, travelling to new places looking for water sources around the year through the desert. Grilling, frying and stewing are the most common ways of preparing meats in the Middle East. A leg of lamb is a special dish prepared for festive occasions. Chicken, chickpeas, lentils and couscous are always available. However the choice of vegetables and fruits added to the tagines and stews is dictated by the seasons. Spices and fresh herbs are essential. Common spices and herbs include dill, garlic, mint, cinnamon, oregano, parsley, turmeric, cumin, sesame seeds, coriander, pepper etc. Spice blends create a regional flavour for each of the Middle Eastern countries. [Ras-el-Hanout](#) ("head of the shop") is a Moroccan blend which consists of up to 27 spices.*

## COOKING WITH SEAFOOD

April 28<sup>th</sup> & 29<sup>th</sup>

\$75

**(Spanish Style)**

*Spanish cuisine consists of a small variety of dishes which stem from differences in geography, culture and climate. It is heavily influenced by seafood available from the waters that surround the country, and reflects the country's deep [Mediterranean](#) roots.*

*Chef Simon Webster will be conducting the class which will include his Pirates Bay marinated octopus, The food will be matched with our Spanish wines, including the La Goya manzanilla sherry.*

## EUROPEAN WINE - Beginners Course

May 26<sup>th</sup> & 27<sup>th</sup>

\$70

*Presented by Peter Trioli, this is an introduction to the wine areas of France, Germany, Italy, Spain & Portugal, with tastings from each country and basic food pairings.*

## Website News

[www.wursthauskitchen.com.au](http://www.wursthauskitchen.com.au)

**It's here! It's up and running.....**

We are very pleased to announce that the new website is now operating. It is our new information centre. All our products and services are listed on it.

If you buy meat from us you can click on the fresh meat link then the cooking instructions to the side. You can subscribe to our newsletter direct online. You can communicate with us online; we would like your feedback what you would like to see on the website or features you would like to see.

While the quarterly newsletter will continue, more frequent updates will appear on the Website Homepage. We would like this website to be as informative as possible; we will be constantly adding new information. The European wine section has wine descriptions of each product sold at the Kitchen, so if you purchase a wine from us you will be able to consult the website about the product, which will enhance the enjoyment of the wine. It will be a great education tool. Sometime in the future you will be able to order wine online, but we are still working on that!