



Wursthaus Kitchen

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AUTUMN 2009 NEWSLETTER

Easter Trading Hours

Wursthaus Kitchen will be closed on Good Friday only. Trading hours for Easter will be Saturday 8.00am-5.00pm, Sunday & Monday 9.00-5.00pm

What's new at the Kitchen

The last box of Bruny Island cherries left the shop just the other day. It was a great season. We had those large succulent, delicious cherries nearly all summer. With the end of the cherry season comes the comforting thought that **Rosa's figs** aren't too far away.

Congratulations to Roger Scales for winning the Gold Medal in the Fine Food Awards (seafood class) at the Royal Agricultural Easter Show in Sydney! We have a consistent supply of his award-winning **Woodbridge Ocean Trout**. It is smoked using apple chips from local cuttings out of their certified Organic orchard. We are more than happy to hand-carve it to your requirements. Ask one of our friendly staff.

Although it has been very dry in the Huon Valley this year, we hope to see some of **Terries Organic Tomatoes** this Autumn. These are truly delicious tomatoes. Add some buffalo mozzarella and Tasmanian Extra Virgin Olive Oil, some fresh basil, and you have the perfect Autumn Salad.

While on the subject of EVO - sadly we are running out of our bulk Extra Virgin Olive Oil earlier than expected, but we still have supplies of The **Wursthaus bottled EVO**.

To match our Olive Oil we now have our own **Pinot Noir 2-year-old red wine vinegar**, sourced from a local vineyard. Matured in oak barrels it has a beautiful, balanced acidity with a hint of sweetness from the barrel treatment. Mix the Tasmanian EVO with the Pinot vinegar, add a dollop of Hill Farm Dijon mustard and you have a classic Tasmanian vinaigrette for all your salads.

With the popularity of Asian cuisine we have expanded our **Herbies range** and it is now a comprehensive range, including a special section just for curries. If we don't have what you need, please ask and we will try and get it for you. There are also plenty of Herbies spice books available, as well as copies of Ian & Elizabeth Hemphill's very useful book **Sticks seeds and pods**.

If you don't feel like making your own curry paste, we have an extensive new range of curry pastes from **Dings**. Australian-made, with an emphasis on quality (colour, texture, flavour and aroma), they are all-natural products, using imported and local fresh ingredients, herbs and spices received direct from the principal farms in Queensland, Northern Territory and South Australia. The range includes: Butter Chicken, Laksa Paste, Rendang, Curry Paste, Rogan Josh, Tom Yum, Pad Thai and Jungle Curry. For help, please ask our staff who can guide you through the range.

Local tea house, Chado teas ... fine teas from small producers. Now come individually packaged with an artist's impression of Mt. Wellington on the canister. Chado - The Way of Tea - takes its name from an ancient Japanese tea ceremony centred on offering a tranquil and humble rejuvenation for the body and mind. The teas are from China, Taiwan, Japan, Sri Lanka, Africa, South America and India. Why not try our popular Organic English Breakfast, Darjeeling Autumn Flush or the beautifully fragrant Masala Chai? **A tasting of these beautiful teas, hosted by Varuni Kulasekara, will be held in our store this Saturday, 7th March, from 9.00am.**

After the sad demise of the Bobo Sugo range (the owner retired), we are happy to have found a range equally as good from pasta-maker **la Rustichella**. The four sauces we stock are all made using premium ingredients. We have a savoury Puttenesca, a spicy Arrabbiata, a sweet Basil and Tomato, and a luxurious Vegetarian (Verdure).

We now have a steady supply of the hand-made Spanish Olive Oil Tortillas, **Ines Rosales** - A crisp delicate sweet pastry from Seville, perfect with cheese, coffee, tea or a Spanish Sherry (rec. Pedro Ximenez).

Cheese News

All the Tasmanian goat-cheese producers are in production. We have a full range of Thorpe farm from Bothwell, including the hard to get **Billy Blue**. Bruny Island are now making a new washed-rind goat-cheese, **Mr. Palomar**. It is rich, creamy and textured - a cheese for the philosophical goat-cheese lover! We have all the cheeses from the ever reliable Hans from **Tongola Goat Farm**, including his fresh **goat curdly**, **Capri**, **Bloom** and **delicately aged Billy**.

Heidi Farm Cheese won first prize at the country's most prestigious dairy awards. Heidi Farm's Gruyere claimed the Grand Champion Cheese title at the Australian Grand Dairy Awards last week. Our congratulations to all at Heidi farm! We are very happy to say that, at this point in time, we stock a full range of Heidi cheeses. However, now with a national demand, stocks may become a little thinner!!

Tasmanian Wine News

The Tasmanian Wine Show 2009 was held in Hobart in January and the **Wursthaus Trophy** for the best Chardonnay went to **Frogmore Creek 2006 Chardonnay**. We are running a special promotion of this wine, while stocks last.

Great news for wine lovers! The very popular **Clarence Plains** Pinot Noir is back in stock! The 2008 will be the same price as the 2007... \$19.95 per bottle ... outstanding value for money!

Imported Wine News

As reported by Graeme Phillips, "For the love of Provence" (*Mercury Jan 28*), we are stocking a range of wines from the Provence appellation Cotes du Ventoux. In all my years of importing French Wines, these would have to be some of the best Cotes du Ventoux I have tried, and at very reasonable prices! Starting at \$18.95 the "in fine" red and white are a fabulous introduction to French wines, made by a small wine-maker, Raphael Trouiller, using minimal intervention techniques. His wines have a unique elegance and difference that should interest any wine lover.

From **Chateau Unang** we have a white, **Cuvee Adeline**, made from traditional Rhone Valley grapes, clairette and roussane - 20% of roussane, aged for 5 months in oak. A full-bodied and rich dry white wine, with hints of peach and liquorice, it reminds me of "Chateauneuf du pape white", but for a third of the price!

Chateau Unang red La Croix, a blend of shiraz, carignan and Grenache. This has clean and intense dark fruit flavours and is a fabulous example of a Cotes du Rhone.

Unfortunately, the **Chateau Unang Rose'** is sold out but we expect a new shipment at the end of March.

Cooking Classes at the kitchen

Spanish Wine and Food Degustation

Monday 30th March \$125

Menu available on website on 9th March

Gnocchi with 3 Sauces
(Gnocchi con tre sughi)

Mon 27th & Tues 28th April \$80

Come and meet our new chef, Sonia Magazin. Sonia has been cooking in Hobart for many years. For the last three years she was sous-chef at Meadowbank.

Sonia is of Italian origin. Her parents came to Australia from Italy in the early '60s .

Come and learn some of her home-grown secrets on how to make Gnocchi "casalinga" with three different sauces, then sit down and enjoy it with a glass of Italian wine.

European Wine Course No: 2

Monday 25th May \$90

Wines of France

Following on from last years course 1 (European wine - beginners), Peter Trioli will take a comprehensive look at France. You will learn about the classic wine areas - Champagne, Bordeaux, Loire Valley, Rhone Valley, Alsace and some smaller appellations with regional food pairings.

Poultry News

Nichols Poultry, our supplier of chicken and turkey products, has been chosen as a finalist in the 2009 Vogue Entertaining & Travel Producers Award. The winner will be announced next week so we wish them every success.

And from Cambridge ...

The basis of all charcuterie or smallgoods production is pork. From the ears to the trotters, even the bones, whiskers and blood have a place in downstream processing. Most parts are used for food, but the whiskers were used by painters to make brushes and the bones are used to make dice.

In the days of subsistence living, when every family who could afford to do so raised their own animals for personal consumption, it was essential to use the whole pig. Without modern refrigeration it was the art of the charcutier to preserve all parts of the pig for consumption at a later date. The choice cuts were eaten fresh, pickled, smoked or dried. The lesser cuts were incorporated with the fat to make sausages, fresh or smoked.

No matter the country of origin, all animals have the same body structure but a French butcher will section it differently from a German butcher, or an American or English butcher. These differences come about because of the various ways meat is used in each country. You will often find an unfamiliar cut of meat in a recipe, depending on the country of origin of the book. Pork loin is a classic example.

The English keep it intact and roll and roast it, or leave it flat and make bacon. This creates a product with two distinct textures in the one piece of meat, the eye being close and fine and the tail being coarser, with layers of fat between the meat.

German butchers follow natural seams and keep the two cuts separate, the tail becoming **Speck** and the eye being divided to make two separate products. The end of the eye closest to the shoulder, where you find coarser meat, is left on the bone to make **Kassler** and the rump end, of finer texture, is removed from the bone to make **Schinken**. The eye is lean, with a very thin layer of fat on the outside, and must be treated carefully to maintain moisture. The process is deliberately uncomplicated to maintain the delicate flavour of the meat.

Both products are treated similarly - soaked in brine, netted to maintain shape, then steamed and lightly smoked. The difference between them comes in the inherent characteristics of the meat, the **Schinken** being slightly finer in texture and the **Kassler**,

while still fine textured, has a deeper flavour because it is closer to the shoulder and has the bone intact. **Schinken** is fully cooked, has a fine silky texture and is an elegant food that is served as a cold cut with pickled vegetables, tasty tracklement and bread. **Kassler** requires further cooking and can be glazed whole, as you would a ham, or cut into ribs and pan fried.

Germans rarely eat a large piece of meat and it is an indication of the prized value of the cut that they do so, served with sauerkraut or braised cabbage and boiled potatoes. Wursthaus process this cut in a similar fashion and these products are available as a whole unit or in smaller individual portions.

A French regional dish made at Wursthaus is **Pork Rilette** and, in true tradition, incorporates the forequarter, belly fat, trotters and hocks, simmered slowly for about twelve hours. The hocks and trotters are removed and the meat and fat are shredded by hand to produce a delicious paste. When placed on hot toast, the fat melts into the bread, leaving the shredded meat on top. It is delicious, unctuous and to die for.

Pork lard is another byproduct produced in-house and is an essential ingredient in the hot water pastry for our renowned **Pork Pies**. For the purists, fresh pork is available every week in the form of racks, loins, fillets, bellies, chops and necks (scotch). However, it is best to order from the stores earlier in the week to secure your choice. Any of these cuts can be pickled, if a little notice is given.

For Easter celebrations this year a limited number of small Nichols Turkeys, up to 3.5 kg, will be available Easter week. Our **Turkey Ballottines** and **Chicken Galantines**, which are made from Nichols poultry, will also be available and, of course, our **Wursthaus Hams** in various forms are always in good supply. Place your order early to avoid disappointment.

See 'Chef's ideas' on the following page for suggestions.

Meat News

MSA beef now available at Wursthaus Stores

Tasmania has finally caught up with mainland Australia and is offering MSA quality graded beef out of both major abattoirs in the State. This is a big plus for beef consumers as it takes a lot of the guess-work out of purchasing quality cuts. All Wursthaus stores will be offering a range of MSA-graded Tasmanian beef in the coming weeks .

What is MSA? MSA beef is a tenderness-guaranteed grading program. All MSA-graded beef is labeled with a guaranteed grade and comes with recommended cooking method to identify beef eating quality according to consumers. All participants in the program are licensed to use the Trademark and certify products via an approved Quality Management System, in accordance with the MSA Standards Manual.

MSA-certified graders collate information from the producer, supervise processing standards and collect individual carcass attributes using a uniform set of standards. Individual beef carcass attributes collected include breed content, meat colour, fat depth, marbling, maturity and ultimate pH. Results are allocated to the carcass including

individual primal quality grades, days of ageing required and recommended cooking method. This information on MSA has been derived from the Meat and Livestock Australia website. For more information about MSA visit their website www.mla.com.au

Chef's Ideas

GLAZED KASSLER RIB

- 1 Whole Kassler (allow one rib per person)
- $\frac{1}{2}$ cup Apricot or Red Currant Jam
- $\frac{1}{4}$ cup Orange Juice
- 1 tbs Red wine Vinegar
- 1 tsp Mustard powder

Score top of Kassler in criss-cross pattern and stud with whole cloves. Mix all other ingredients together. Line a baking dish with foil and preheat oven to 180°C. Place Kassler in dish and spoon over a little Golden Syrup then pour over prepared baste. Place in oven and cook for 45 minutes or until golden brown, basting frequently. Serve with Sauerkraut or braised cabbage and mashed potatoes.

BRAISED CABBAGE with SPECK

- $\frac{1}{4}$ White or Red Cabbage finely shredded
- 2 Onions finely diced
- 200g Speck diced
- Cracked black pepper to season

Gently sauté onions and Speck until onions translucent, then add cabbage and place lid on saucepan. Cook gently for 5 minutes (cabbage must still be firm). A little stock may be needed if there is not enough moisture in the saucepan. Season and set aside ready to serve.

Website News

www.wursthauskitchen.com.au/

A reminder that all the day-to-day specials, product updates, in-store wine tastings, and all happenings in the Kitchen, are available on our website. See the "latest news" section on the Home Page. We are happy to take customer feedback. Please feel free to offer criticism, good or bad. It can only improve us!

www.wursthaus.com.au

Wursthaus Cambridge is now online. Check for the latest news on new products.