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## SUMMER 2008 NEWSLETTER

Christmas - that wonderful time of the year when thoughts turn to fine food, fine wine and good company - is upon us again. It seems to come around faster every year. This year we have tried once again to source great products for you. We hope you enjoy your festivities. From all at Wursthaus we wish you, and your families, a safe and happy Christmas and New Year. Our orders close on Sunday 14 December, or when stocks run out, so please contact us if you still need to place an order. Our catalogue this year features a **Tom Samek** original "Where's Dad" and copies are available from the shops or can be downloaded from the website [www.wursthauskitchen.com.au](http://www.wursthauskitchen.com.au). Also on the website are instructions for ordering online. If you experience any difficulty in this regard please give us a call.

Following last year's successful participation, **Wursthaus Kitchen will again be featured at the Taste of Tasmania**. The clever crew have come up with an exciting menu showcasing Huon Valley Berkshire Pork, King Island Beef, Rannoch Quail and other delicacies. Look for '**The Brasserie**', a combined stall with **Two Metre Tall Brewing Company**, halfway down the Salamanca side of the Princess Wharf Shed.

Out of ideas for a special Christmas gift or corporate present? We are offering gourmet hampers and gift vouchers. Details are available in the store or online.

### **What's new at the Kitchen**

#### **'Home Made Range'**

With Christmas fast approaching, **head chef Veronica** and her team are busy preparing the most superb home-baked festive treats, to help make your Christmas an enjoyable and memorable one. We continue to concentrate on our '**Home Made Range**' of Christmas treats prepared with 100% natural ingredients in the Kitchen at Salamanca.

Here are our **KITCHEN MADE** Christmas goodies:

**Wursthaus Rich Fruit and Brandy Christmas Cakes** - Our moist, rich cakes are laden with fruit that has been soaked in brandy for weeks. As lush and home-baked as Christmas cakes get.

**Wursthaus Fruit Mince Pies** - Well known and loved, our delicious recipe remains unchanged. Our fruit mince pies are legendary.

**Decorated Gingerbread Men, Christmas Trees and Stars**- These provide excellent decorations for the Christmas tree or to eat. Ours are made in the old-fashioned way, with a generous helping of spices - A great gift idea for those hard-to-buy-for loved ones.

We have Traditional **Shortbreads** on offer, freshly baked at the Kitchen. Who can resist shortbread at Christmas?

Our biscuit and sweet selection includes **Christmas Cookies with Marzipan & Glace' cherries** and **Meringues**, either **plain & Pistachio in button and disc shapes**. Serve them with summer berries and our home-made **Lemon curd** or plain, dipped in chocolate.

Our very own **Almond Bread** is a real stopper and complements summer dessert and ice-cream beautifully. Bet you can't have just one.

Try our **White Christmas** - the traditional Australian confection made from glace' fruits and coconut - a great gift or for the Christmas table.

Our home-made tracklements include a **Roasted Beetroot and Onion marmalade, Apple Sage and Cider, Quince and Rosemary Glaze** - perfect for a loin of pork. Try our **Pickled Cherries** with our Duck Galantine or **Spiced Quinces** with cold cuts. These are great substitutes for the traditional condiments we serve with our cold collations during the festive season.

To serve with the Christmas Pudding, we have saved you the trouble of making **Brandy Butter** and **Brandy Sauce**. Which do you prefer with your pudding? Both are handmade with a heavy hand on the brandy!!

For those planning on a traditional Christmas menu, with the whole turkey complete with trimmings, we offer the following **stuffings: Cranberry Sage & Pecan, Apricot & Pistachio, Couscous with chilli, dry capsicum and cashew nut** as well as the traditional **Sage, Bacon & Onion**.

It is strongly recommended that you purchase the **HOME MADE RANGE** early, as quantities are limited.

## **On the shelves.**

This year, **Stollens** will be from our favourite **Richmond Bakery**, as usual, and we shall have another, locally-made by **Inga at Quality Tas**. Inga produces three styles - **Marzipan, Gluten-free Marzipan** and a delicious **Chocolate & Hazelnut**. Once again we suggest that you purchase these items early to avoid missing out. All are beautifully presented and make an ideal gift.

We have expanded our **Phillipa's Range**. We have the **Cranberry & Orange Sauce**- a perfect all-rounder for all Christmas meats and cheese including: ham, turkey, duck,

goose or pork. **Phillipa's Lemon & Mustard** is a perfect accompaniment to fish and chicken. **Phillipa's Passionfruit and Orange Jam** for your scones, brioche, sponge cake and icecream. **Caramel Brandy Sauce** which is a decadent sauce for any Christmas pudding, mince pies and ice-cream. Finally, on your crumpets for breakfast, **Phillipa's vanilla strawberry jewels**.

**Nichols Christmas puddings** are available again this year, in the 500g, 1kg and 2kg sizes. Also, for added choice, we have Christmas **puddings** from **Home Style Puddings** in Launceston and, as the name suggests, they are home-made and delightful! We will have 500g and 1kg and 2kg, cloth-bound or in a log, as well as a **gluten-free pudding**. All are very reasonably priced.

From **Mandy's Kitchen** we have four puddings. They are boiled in cloth in the traditional way, in gas-fired coppers, then hung to dry. We have **Date & Toffee, Macadamia & Brandy, Chocolate Rum & Raisin** and the decadent **Triple Chocolate**.

And, we cannot forget the **Pyengana Fruit Cakes**. These unique cakes are a wonderful addition to a cheese and fruit platter. The drier texture complements any type of cheese, whether it be a soft and oozy brie, a sharp blue or a crumbly tasty cheddar.

**Gennaro** will be supplying us with his popular **Panforte** in the near future. Once again, it is advisable to purchase this as soon as you see it. Stocks will be limited.

**Italian Mustard Fruits** make a beautiful accompaniment to your Christmas ham. If you haven't experienced this palate-pleasing combination, I suggest now is the time.

Although shipping has been delayed we do expect the popular Spanish **Olive Oil Tortas Ines Rosales** to be in store before Christmas.

**Wursthaus Tasmanian Pinot Noir Wine Vinegar** - A beautifully balanced wine vinegar from a very good local vineyard. It is matured for 3 years in oak and has the smooth, rich complex flavours of a matured wine, without the aggressive acidity of cheap vinegars. Perfect for all your summer salads and an alternative to the imported sherry vinegars.

We now stock a new and exciting range of teas from **Chado Teas "the way of tea"** - **Hobarts new tea house** situated in Elizabeth Street, Hobart. Teas are sourced from small family producers in China, India, Sri Lanka and Japan. We stock a small range but some of the classics: Earl Grey, Darjeeling Autumn Flush, Organic English Breakfast, Jasmine Green tea and Marsala Chai, Organic Snow Peony and Organic Golden Monkey. We are also prepared to stock your favourite teas. Come into the store and give us your requests!

The fabulous book on herbs & spices "**Sticks, Seeds, Pods and Leaves**" by **Ian & Elizabeth Hemphill** will be available for Christmas. It would make an excellent gift for your "foodie" friends.

## **Christmas Hampers**

We will be offering our very popular Wursthaus Hampers again this year. Come into the store and choose your own, or let us guide you with our hamper catalogue - available online or at the store.

## What's fresh

**Bruny Island Cherries** - We expect Bruny Island Cherries to be available a few days before Christmas. For the first time we will be receiving the **Black Devils**, a new variety that, according to owner John, have the potential to grow even larger than his other varieties, while maintaining the usual succulent juicy taste. Yum...can't wait!

**Tasmanian Garlic** is beginning to appear around the traps but we are holding our Organic Garlic from **Frogmore Creek and Marion bay** back a few weeks, to dry, as this process helps concentrate the flavours and you get a superior product. It should be in store mid-December.

**Tasmania avocados** from Spreyton have just arrived. The variety is called Sharwil. They have a deeper coloured flesh and an extraordinary nutty flavour. The taste is more intense than the mass-produced Queensland variety one finds in a supermarket. Cool climate avocados are definitely worth a try this summer.

## From Cambridge

Crisp roasted pork is a traditional Christmas favourite. Our **Loin of Pork filled with Spiced Glace Oranges macerated in Cognac** adds another dimension to the roast pork or, for the traditionalists, our **Unseasoned Loin of Pork** is a popular option. For pork lovers, our pickled pork loin is available. These cuts are available in sizes from 1 kg up and must be specified at time of ordering. For those looking for **free-range pork**, limited quantities of **Berkshire** racks, boneless loins and rolled shoulders will be available. Allow 250 g of raw meat per serving. This will vary according to the number of meats to be presented for the meal. *See Chef's Ideas for cooking times.*

Our hams, always moist and succulent, are made in the traditional way and are available under a few different guises. **Cooked on the Bone Ham** (in sizes small, large and halves) is for those that love to carve, while the **Easy Carve Ham** (whole 8 - 9 kg) with all the bones except the hock removed, makes carving redundant. They can be bought as a whole leg, or cut in half. **Champagne Ham** (approx. 1kg) is for the smaller family, being made from a piece of the leg. It is lean and the perfect size to serve glazed, if you want to serve warm ham on the day. We also have available the **Berkshire Cooked on the Bone Ham** (7kg+) - this special ham from **free-range pigs** is available in very limited quantities so please order early to avoid missing out. Much has been said about this special breed of pigs and they certainly live up to their prized reputation. For a special centre piece on the table, consider our **Apricot and Muscovado Sugar Glazed Ham**. These small, cooked on the bone hams are peeled, studded with cloves and baked with a tasty glaze. They are presented on a platter and ready to serve.

As usual fresh whole **Nichols turkeys and buffes and chickens** will be available a few days before Christmas but please order to avoid missing out. You might want to take the easy option and buy one of our **Turkey Ballottines**. Sizes start from 2 kg up to 4.5 kg or

**Chicken Galantines**, about 1.6 kg, which are made from a whole Nichols bird. The bones are removed, the meat is rolled around the tasty stuffing and tied to hold it together. They are ready for you to cook, with instructions on the bag. Being boneless, they are easy to serve and present an attractive slice on the plate with some of our **Turkey Ballottine Sauce**. We can also cook them for you, so please ask when you make your order. Our **Duck Galantines** with pork and pistachio stuffing have been gently poached in duck stock and then fully cooked. They can be served cold. They make an easy entrée, served with a little **Cranberry or Red Currant Jelly** and crisp toast.

**Poached Tasmanian Ocean Trout** has proved a popular favourite over the past years. The bones are removed from the cavity of the whole fish, leaving the head and tail intact. It is stuffed with a delicate mixture of toasted breadcrumbs, cheeses, lemon zest and spring onions and lightly poached to medium-rare to maintain moisture and presented on a platter. It should be served cold with a flavoured mayonnaise or hollandaise sauce. The finished weight is between 2-3kg so makes a main course for ten or an entrée for twenty people. It is the perfect Christmas night meal, when most of us have consumed too much at midday.

## **Cuts of the season**

It's summer time or almost! All around the country the barbeques are being brought out of the shed and dusted off ready for the sizzle season. Men are arming themselves with tongs, ready to go into battle and turn raw meat into culinary masterpieces. At least we would like to think they are, so we have put together some ideas and suggestions for them.

Our new **Summer sausage range** will soon hit the store with varieties such as **Lamb, Fetta & Olive** - local lamb combined with Tasmanian Fetta and olives, spiked with lemon and mint, and **Vineyard** - a regional Italian style pork and veal combined with basil, garlic and fresh herbs. Another specialty, utilising the **Berkshire** pork, is the **Pork and Fennel**, which is proving to be very popular.

**American-style smoked and marinated pork spare ribs** have already been smoked and cooked and only require heating on the BBQ plate. These provide an almost instant nibble while waiting for the rest of the meal to cook.

**Greek Lamb**, a delicious butterflied and completely boneless leg of Tasmanian lamb, marinated in olive oil, paprika, garlic and oregano, stuffed with chunks of Hillwood Fetta is perfectly suited to cooking on hooded BBQ's or kettles. This is sold in a vacuum pack and serves approx. four persons.

**Lamb rumps**, the best lamb barbeque cut, can be cooked whole under the hood or in the Webber or again cut into thick steaks brushed with a classic lemon, oil, garlic and rosemary mix.

# Cheese News

**Pyengana** are supplying us truckles this year. Unfortunately stocks are limited, so don't delay if you need one for Christmas. We do have plenty of Chipped cured this year, so we will be doing regular cuttings from the 20kg wheel.

**Tongola goat cheese** is now back in store with my favourite, the Billy (aged) in good supply.

Stocks of all **Bruny Island cheeses** have been quite regular over the winter and we expect them to continue over the festive season. Look out for the **C2 unpasteurised** cheese, now legal in Tassie!!

Although the Australian dollar is not in our favour, we will be carrying an extensive range of your favourite imported cheeses. **Stilton, St Agur, Gorgonzola, Delice de Bourgogne, Munster, Brie de Meaux.....**and more.

# In Store Tastings

Check our Blackboard for details of weekly tastings of our new products

# Wine News

## From the Kitchen

Why not offer as a gift a good bottle of Tasmanian or European Wine this Christmas. We are more than happy to **gift wrap the wine, free of charge.**

The Wursthau is happy to be associated with **Tasmanian Icon Wines**. This is an appeal to **Save the Tasmanian Devil**, coordinated by the University of Tasmania Foundation. \$1 per bottle from wholesale and \$1 from retail (Wursthau) will go directly and in full towards high priority research and management programs around the world. Read the full [UTAS media release](#).

The **Pinot Noir'08 (Freycinet Coast)** and **Chardonnay'08 (Coal River Valley)** are both \$22.95 and are truly a great Christmas gift for a worthy cause that should appeal to all Tasmanians.

## New to our European Range - Gift Ideas for Christmas:

**Cognac Frapin VSOP Grande Champagne**- Stylishly packaged- a great gift idea.

**Larmendier Bernier Champagne Rose'**- biodynamic- presents beautifully- as shown in the latest "Vogue & Entertainment"

**Carchelo 2007 from Jumilla** (40% Mouvedre, 40% Shiraz 20% Cab/Sav). "Classy packaging, big full-bodied red at a very affordable price"

Finally a new range of glassware is available from the **Bavarian glassmakers (1521) Spiegelau, The Vino Grande** range- 'intelligent glass for elegant and perfect wine' and very affordable. Come into our store and have a look at what is on offer.

# Chef's Ideas

We are always asked about cooking times for roasting meat especially at Christmas when special roasts are being prepared for the celebration. The following information is a guide only, as every oven will differ. The plus time is the fast time, which can be either at the end or the beginning of the cooking, at a slightly higher temperature when the roast is uncovered.

<b>Beef</b>	180°C for 15 min per 500g plus 15 min - <i>Rare- Med</i> 180°C for 20 min per 500g plus 30 min - <i>Well done</i>
<b>Lamb</b>	180°C for 20 min per 500g plus 20 min
<b>Pork</b>	180°C for 25 min per 500g plus 25 min
<b>Chicken</b>	180°C for 15 min per 500g plus 15 min
<b>Turkey Whole:</b>	
<i>Under 6kg</i>	180°C for 20 min per 500g plus 20 min
<i>Over 6kg</i>	180°C for 15 min per 500g plus 15 min
<b>Turkey Ballottines</b>	come with cooking instructions on the label but if this has been misplaced during defrosting allow 45 minutes per kg plus 30 minutes.

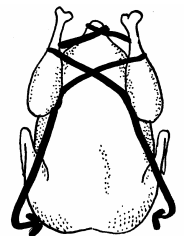
**All roasts need a resting time before carving and this will complete the cooking process.**

Christmas is a very busy time of the year. The fridge is full and people are opening it constantly. This is not ideal for the meat, fresh or cooked, that is stored in the fridge. Try not to overload it. It needs to be at about 2°C as the optimum temperature for best storage. Turn it to a colder setting, or use a second fridge that is not disturbed as often for the storage of meat.

**The best way to keep your ham:** As hams are salted and smoked, people think they are bomb-proof and don't even need to go in the fridge. This is not true. The colder it is kept, the longer it will last. Leave the rind on. Even if you glaze the ham, keep the rind to put back over it when you have finished carving. Rinse a ham bag or tea towel in cold water, which has some vinegar in it, and wrap the ham in this. Repeat the process daily. These are ideal conditions and if kept this way will last for up to 7 days. Do not store in plastic bags or plastic wrap.

**The best way to keep your turkey:** Again, before you cook it, keep it cold. While the bird is resting, after it is cooked, wrap it in foil to avoid drying. Carve it and then wrap it up again because as it cools it continues to dry out. Stuffing it also helps to retain moisture. Don't leave it out of the fridge, and before it is properly cold, put it in the fridge. Again, do not wrap in plastic.

**The best way to cook a turkey:** Prepare the bird by stuffing it and trussing. Trussing ensures the legs are closer to the body, reducing the surface area that is exposed to direct heat. Rub the bird liberally with salt, pepper or any other spices or herbs. If using garlic, put it under the skin of the breast. It will burn on the outside of the bird and taste bitter. Rub with vinegar and then oil. The first thing to go off will be the fat, which is in the skin. By rubbing in the vinegar it helps prevent this. Cover the turkey with foil and place in oven on 180°C and cook for the required time, basting frequently. Remove the foil for the last hour to allow it to brown. This process also applies to a ballottine. When the bird is cooked, wrap in foil and leave it to rest for  $\frac{1}{2}$  an hour before serving.



**To glaze a ham:** Glazing a ham makes for a stunning visual effect and further enhances the flavour. Run a small thin knife under the rind on the butt end of the ham (opposite end to hock) all the way round the edge, then grasp with finger and thumb of both hands and pull, or peel, back toward you and the hock end. Leave rind on hock and cut around. Score fat not too deeply in a diamond pattern and stud with cloves. Warm about 4 tablespoons of golden syrup and brush over scored fat surface. Combine some apricot jam (or red currant jelly), orange zest and a little vinegar and pour over the golden syrup. Place in an oven preheated to 190 - 200°C for 30 - 45 minutes (depending on size of ham) until golden brown. Baste frequently during baking process.