



Wursthaus Kitchen

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Autumn 2010 newsletter

What a wonderful summer we have had with such perfect weather for the Taste of Tasmania, Festive and other food and wine festivals held throughout the State.

And here's hoping for an even better Autumn with a mild and temperate climate to suit all our lifestyle pursuits. Good Friday is on 2nd April this year and is the last chance for an extended weekend holiday before the onset of Winter. We wish everyone a happy, relaxed and safe Easter.

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: 9:00am-5:00pm

What's new at the Kitchen?

This has been one of Tasmania's best summers. As it comes to an end we expect a bumper crop of beautiful cool-climate stone-fruits! Our chefs are gearing up for a busy time in the kitchen, preserving and jarring the fruits of the season.

A **spiced Bruny Island cherry jam** from the variety Van is already available: a perfect accompaniment with our duck breast. As the season progresses look out for a **nectarine chutney**, a **beautiful plum Worcestershire sauce** as well an **apricot jam & relish** and **tomato sauce & relish**. There will be a big crop of Napoleon pears from **Redland Estate at New Norfolk**. Look out for the very popular **apple & pear chutney** and **poached pears**.

From the veggie patch we have two new condiments, a **delicious beetroot pickle** and a **pumpkin chutney**.

FIGS ... With the end of the cherry season comes the comforting thought that **Rosa's figs** aren't too far away. Talking to her this morning, the quality sounds like it is good!

OCEAN TROUT ... A reminder that we have a consistent supply of 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.

OLIVE OIL ... Supplies are holding up of the **Wursthaus bottled EVO**. We also stock two of Tasmania's top premium olive oils, both gold medal winners at the recent National awards. **Cradle Coast at Abbotsham**, a regular national medal winner, including best olive oil National

Champion and best Tasmanian olive oil. Carol & Tony O'Neil's approach is single site/ single variety. The "terroir" approach to olive oil-making produces an outstanding individual characteristic olive oil for all amateur connoisseurs. We stock Paragon, Sevillano and "Essence of the cradle" (Verdel). Another Gold medal winner at this year's National show was **Forth Valley Olive Grove**. Just over the hill from Cradle Coast, Dr. John and Claire O'Sullivan have been growing olives since 1996. Forth Valley produces a blend of Frantioi, Manzanillo with Frantioi the predominant variety. The oil is beautifully balanced, fruity with a slight peppery finish and a great depth of flavour. With these beautiful EVO's add a splash of **Wursthaus 2 year old Pinot Noir red wine vinegar** and you have a simple but delicious vinaigrette for your green leafy salads.

PASTA ... Our dried pasta range is constantly growing. We have now added **macaroni** to Italy's No1 pasta brand **Martelli**. **Macaroni** is an ideal substitute for **penne**. Try a pasta bake (gratinee style) or as a noodle in broth with ham or viennas. Also, we have **La Rustichella papaedelle** - perfect for your duck ragu.

BREAD ... There are exciting developments for lovers of sourdough. We hope to be stocking bread from **Campanion Bakery** in the next month or so. Campanion is an organic wood-fired sourdough bakery, based at Oatlands, using organic flour and locally-sourced ingredients. The owner, Graham Pritchard, hopes to eventually use Tasmanian flour, locally milled at the Callington Mill, opposite his bakery.

Looking for a perfect Mother's Day gift?

From the editor of Tasmania's No.1 selling food publication, Paul County:

Tasmania has a beautiful new collectable food publication. The inaugural edition of '**Tasmania's Table**' which was released in December 2009, has spent every week in the top two on Tasmania's best-seller list, including five weeks at number one - a record for a Tasmanian food book.

This is a credit to a passionate team, which includes photographers Paul County and Nick Osborne, writers Bernard Lloyd and Liz Chessor, wine writer Michele Round and beer expert Willie Simpson. The team also publishes the widely acclaimed 'Before We Eat', 'Waji's Black Majic' and the award-winning 'The House of Oysters'.

This exciting, beautifully designed and photographed new Tasmanian food guide is the perfect gift for any Tasmanian food lover. With a foreword by Tetsuya Wakuda, it is an indispensable culinary guide to one of the wildest and most beautiful produce-rich islands in the world.

Celebrating the richness and diversity of Tasmania's table, it takes you on a taste tour and shares the stories behind some of Australia's most sought-after ingredients. Exploring lush pastures, hidden valleys and pristine coastal waters, it is a comprehensive guide to Tasmania's producers, providores (including Wursthaus Kitchen), beers and breweries, wines and wineries and restaurants.

Also included are interesting feature stories on our first licensed restaurant, The Agrarian Kitchen, Slow Food and Taz Wild Plants.

A highlight is the 120 delicious recipes carefully selected from 50 of our most popular restaurants and showcasing the flavours of the island. This captivating and ground-breaking hardcover 400-page book invites you to take a seat and share the delicious bounty of Tasmania's table. Tasmania's Table would be the perfect Mother's Day gift.

Cheese News

Slowly but surely Bruny Island cheeses are starting to fill the rotunda again. Nick is back in full production and we expect a regular supply from now on, so we should have all your favourite cheeses.

We have good stocks of **Heidi Farm Cheeses**, including the often hard to find Tilsit. We are stocking a complete range of **Meredith goat and sheep farm cheeses** from Victoria, **marinated goat, plain chevre, ash chevre, dill chevre and goat fetta & sheeps' milk fetta.**

Tasmanian Wine News

The Tasmanian Wine Show 2010 was held in the north this year and the **Wursthaus Trophy** for the best Chardonnay went to **Derwent Estate 2007 Chardonnay**. Unfortunately there is very limited stock - we suggest, be quick!

Great news for wine lovers! Clemens Hill 2008 Pinot Noir \$19.95 while stocks last.

Imported Wine News

Barone Ricasoli - Tuscany

"... the centre and pinnacle of Tuscan wine production from the mid-19th century ..."

- Nicolas Belfrage MW, The Finest Wines of Tuscany and Central Italy

Barone Ricasoli is one of Chianti's most important producers, the most important historically, with a remarkable storia that goes back well beyond the 12th century. The most historic of wine castles - Castello di Brolio and its remarkable 250 hectare Chianti Classico vineyard - has been the home to the Ricasoli family since 1141. The most famous Barone, the "Iron Baron" Bettino Ricasoli (1809-1880), was not only Italian prime minister and one of the key figures in the unification of Italy, but also was the first to set down the grape varieties that should exclusively be utilized to make quality Chianti: predominantly Sangiovese with some Canaiolo and a little Malvasia for the early drinking wines.

Of-course it is the recent history that interests us here. The latest chapter of the Ricasoli narrative really begins in 1993 when, after several decades of decline, the 31st Barone (also Bettino Ricasoli, and grandson of the Bettino mentioned above) and his son Francesco Ricasoli, enlisted the help of renowned Tuscan oenologist Carlo Ferrini and Marchese Filippo Mazzei of Castello di Fonterutoli and began a major revamp of the winery and vineyards of the Estate. In short, the winery was totally restored and modernised while many of the vineyards were replanted after an in-depth zoning study and a review of the clonal material in each site was undertaken, all in collaboration with Florence University and the Experimental Viticultural Institute at Arezzo. Sadly Bettino Ricasoli passed away in May 2009 but Francesco (now the 32nd Barone) and Carlo Ferrini are continuing the good work.

Today the wines are not only amongst the finest in Tuscany (at least one wine in the range has received Tre Bicchieri in the Gambero Rosso guide every year since 1999) but they deliver remarkable

value. We are fortunate to be able to launch the range with the Casalferro 2006, which topped the 'Super Tuscan' IGT Toscano bracket at last year's International Wine & Spirit Competition.

2007 Brolio Chianti Classico DOCG

One of the stars of the line up, this Chianti Classico is sourced 100% from the famous Castello di Brolio estate vineyards. It is a blend of 80% Sangiovese and 20% Merlot that has spent nine months in barriques (70%) and tonneaux (30%) with six months further bottle ageing prior to release. 2007 is a fuller, riper vintage of Chianti and the best wines have a seductive, silky texture and plush tannins. This is no exception. A full, complex, textural Chianti Classico loaded with blackberry fruit and hints of chocolate and spice. Full, round and silky there is still the classic Chianti freshness and powdery tannins to close.

“Rich aromas of ripe plum, berries, fresh herbs and mineral lead to a full-bodied palate, with plenty of fruit and well-integrated tannins. The finish is long and measured. Delicious. Drink now.”

90 Pts, James Suckling, Winespectator.com Oct 31, 2009

2006 Rocca Guicciarda Chianti Classico Reserva DOCG

Rocca Guicciarda was one of the Baroni Ricasoli's most important historical estates. Today, it is the name of the Chianti Classico Riserva. What we love about this wine is that it is so classic (fresh, sappy, elegant, full of character) yet at the same time modern in the best sense (clean, pure, pulpy, textured). Francesco Ricasoli is obsessed with producing an outstanding Riserva style under this label and this wine delivers just that. And the price! Most Riserva of any quality are far more expensive (often \$10+ more per bottle, sometimes nearly twice the price!) To call this wine a bargain is to totally under-state the case.

“Plum and berry aromas, with hints of fresh herbs. Full-bodied, with focused, beautiful fruit and silky, polished tannins. Long and refined. Best from 2010 through 2014”

90 Pts, James Suckling, Winespectator.com Oct 15, 2009

2006 Casalferro Rosso Toscano IGT

Winner “Best in Class” Award (IGT Toscano) International Wine & Spirit Competition

Casalferro is Ricasoli's super Tuscan and one of the more accessibly priced (and hard to find) examples of this category. The wine comes from a single vineyard (called Casalferro) at an altitude of 350-400 meters above sea level, and with a southwest exposure. The altitude and the soil type (rocky and rich in calcareous sandstone and Alberese stone) gives the wine flesh and a wonderful elegance via ripe tannins. The 2006 is 60% Sangiovese and 40% Merlot and the grapes were macerated for 18 and 16 days respectively and then spent 18 months in 100% new French oak barrels before being bottle aged for two years. It's an intense, textured red with lifted violet, dark cherry, cinnamon and inky aromas and flavours. The palate is beautifully balanced; textural yes, but also linear and long with almost invisible tannins. There is plenty of that dark fruit, iodine edge that you get in the best Tuscan Merlot. There's some wood spice too - very classy - but the oak is very much in a discrete, supporting role here. A superb wine.

“Complex aromas of blackberry, violet and red licorice. Full-bodied, with silky tannins and a long, caressing finish. All in finesse. Sangiovese and Merlot. Best from 2011 through 2016”

92/100. James Suckling, Winespectator.com Oct 31, 2009

Cooking Classes at the Kitchen

Home Entertaining with Spanish Tapas

Monday 29th or Tuesday 30th March, 7:00pm - Cost: \$90

The exquisite taste of Spanish cuisine. The Mediterranean diet and its succulent starters are an ideal food for casual entertainment. From the simple use of seafood to hearty paella.

Indian Cuisine and the use of spices

Monday 19th or Tuesday 20th April, 7:00pm - Cost: \$80

The vibrant, intensely colourful world of Indian food and the complex use of spices. From Tandoori in the north to spicy hot food in the south. Join us and share in the preparation of some of India's classic dishes.

Thai Cuisine

Monday 24th or Tuesday 25th May, 7:00pm - Cost: \$90

Internationally famous Thai cuisine places an emphasis on lightly prepared dishes with strong aromatic components. The delicate balance of five fundamental flavors, hot (spicy), sour, sweet, salty and bitter. Our chef will be utilizing all the traditional fresh herbs and spices from Thailand and you will be shown how to create authentic dishes that will fire up your taste buds.

Wursthaus Kitchen Dinner

- Tasmanian Wine & Food Degustation

Tuesday 18th May 7.30pm \$140 per head

Seasonal Tasmanian fare matched with Tasmanian classic wines.

Chefs Simon Webster & Sonya Magazin will be preparing a menu of local produce, matched with some of Tasmania's iconic wines including D'meure, Frogmore Creek & Domaine A.

And from Cambridge ...

Following on from the success of the Huon Valley Pork and Apple sausage at both the Taste of Tasmania and Festivale, requests have come in for it to be a regular feature on our sausage menu. This particular sausage combines the outstanding flavour of Berkshire Pork with apple and cider to create a sweeter sausage which can be cooked in the kitchen or on the barbeque with great results. Accompaniments can be varied but to complement the flavours in the sausage a slightly tart fruit relish, such as one with an apricot or lemon base, really go well. Combine the sausage with a potato mash or roesti as a simple evening meal for those in a hurry at the end of a long day.

Whilst we have an abundance of the Wild Shot Venison, our smallgoods makers are kept busy producing two exceptional products - Venison Pastrami and Smoked Venison. Both of these products are available from all Wursthau stores in either sliced packs or in whole pieces ready to be sliced. Venison Pastrami makes a great canapé and combines very well with a beetroot or red currant relish and onion marmalade. The smoked Venison can be an alternative to our ham for those not wishing to eat pork. The nutritional benefits of venison are well documented as it would have to be one of the leanest meats yet still has a relatively high iron content (similar to red meat). The smoked Venison has no visible fat and can be easily substituted for ham in sandwiches and on platters. It combines well with all fruit based relishes.

Cuts of the season

The Wild Shot Venison featured in our Summer Newsletter is still available and hopefully supplies of the leg cuts will continue through to Winter when our other game items start to appear. The leg is a versatile cut and lends itself to slow cooking as well as roasting, pan frying and grilling on the barbeque. When roasting and barbequing a little extra care needs to be taken to ensure that the cut does not become too dry - this of course is due to the lack of fat in the venison. To prevent this, leg steaks can be marinated for a few hours prior to cooking and roasts can be covered with a layer of pork fat or simply place some rashers of bacon or speck over the whole joint. When cooking in a whole piece the Venison should be cooked to a medium-rare state and left to rest for at least 30 minutes before carving and serving. Accompaniments for Venison can include all those root vegetables that we don't use during Summer such as parsnips, swedes, celeriac, either served as individual vegetables or combined with potatoes for a great mashed vegetable. Beetroot is an excellent vegetable to serve with venison. It can be baked whole or cooked and diced with a little vincoto or vinegar added. And fruit can also be featured as part of the dish with poached plums, soaked prunes, red currants and blueberries and even figs - fresh or dried. You are only limited by what you have on hand and a little imagination. See *Chef's Ideas* below for some easy recipes.

Chef's Ideas

Venison Steaks with Medley of Fruit

Oil the steaks and leave for 3 hours. Heat pan and panfry steaks on both sides until med-rare.

Set aside and de-glaze pan with red wine and some Green Ginger wine and a little fruit vinegar. Add some beef stock and fruit such as poached cherries, blueberries and figs (fresh or dried). Reduce sauce, season to taste.

Serve steaks immediately with fruit on top and sauce spooned over top. For a richer sauce, port or marsala can be used to de-glaze pan.

Venison with Juniper Berries (Hunter's Casserole)

Serves 6

1.5kg	Venison cubed	
30 g	butter	1 onion chopped
3 tbs	oil	2 juniper berries crushed
2	carrots chopped	2 cloves garlic crushed
2 tbs	plain flour	1 cup beef stock
2 sticks	celery sliced	2 bay leaves
½ tsp	ground cinnamon	½ tsp grated nutmeg

For the marinade:

3 cups	dry cider
6	juniper berries crushed
2	bay leaves crushed
2 cloves	garlic crushed
1 tsp	black peppercorns

Mix the marinade ingredients together and marinate the cubed venison for 8 hours or overnight. Strain the marinade and keep the liquid. Dry the meat with paper towel. Preheat oven to 170°C. Heat half the butter and oil in a frying pan and brown the venison in two sessions. Transfer to a large casserole.

Add the onion, carrot and garlic to the frying pan and cook stirring occasionally for 7-10 minutes or until the onions have coloured and softened. Sprinkle with the flour and cook, stirring well for one minute. Add the reserved marinade and stock and bring to the boil. Remove and add to the casserole dish along with the celery, bay leaves, juniper and spices. Add a little more stock if needed so that the meat is just covered. Cook covered in oven for 1½ to 2 hours or until the venison is very tender and the sauce has reduced and thickened slightly. Season to taste.

Serve with a combination of root vegetables mashed with potatoes or pappardelle noodles and sprinkle chopped Italian parsley over meat.

Beetroot and Red Wine Sauce

2 large onions, coarsely chopped	100gm bacon, coarsely chopped
6 anchovy fillets	6 cloves garlic, bruised
6 sprigs thyme	2 sprigs rosemary
2 bay leaves	6 peppercorns
1lt red wine	5 large beetroot, well washed
Stock	6 baby beets boiled separately

Over a low heat, sauté the onions, bacon, anchovies, garlic, thyme, rosemary, bay leaves and pepper together in a pot. When the fat starts to run, turn the heat up a little and cook until the onions go glassy, stirring constantly. Add the red wine and reduce until there is almost no liquid left. Add the beetroot and cover with stock, topping it up occasionally. Simmer for 2 hours. Drain the liquid off and reduce to a sauce consistency. Serve with boiled, peeled baby beets and roasted venison.

Maggie Beer's Prune Tart

Great to serve with any game casserole

25 prunes pitted and soaked overnight in a bottle of apple cider
2 cups sifted plain flour 170 gms butter melted and slightly brown
3 eggs Pinch salt
Dash ground cloves 2 cups milk

Drain prunes and cut into halves and reserve cider.

Mix cloves into sifted flour and gradually add milk.

Whisk eggs and add to flour and milk mixture .

Add melted butter and pinch salt.

If too thick add some of the reserved cider.

Butter a 10inch cake tin. Line it with cut prunes and pour batter over.

Bake in a moderate oven for 40 mins until batter is cooked and a skewer inserted in centre comes out clean.

Website News

A reminder that day-to-day news, product updates, in-store wine tastings, and all happenings at 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!

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