



Wursthaus Kitchen

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SPRING 2008 newsletter

As our Summer Newsletter will not be out until 1st December we wish to let you know that our Christmas Catalogue will be available from both shops in the first week of November. This will enable you to plan your Christmas celebration well in advance. If you are on our email list it will be emailed to you during that week.

You can register for our emailed newsletter on the **Wursthaus Kitchen** website www.wursthauskitchen.com.au or alternatively you will be able to print your own copy as well as back issues. **For more news about our website see back page of the newsletter.** If you live in the north of the State email **Wursthaus at Olivers** at wursthausatolivers@bigpond.com to register your details.

Most of us will be pleased to see this Winter pass as soon as possible making way for a wonderful Spring - here's hoping!!! For the barbeque enthusiasts it cannot come fast enough just in time for the footy final celebrations and other outdoor entertaining such as opening of the sailing season and picnics - any excuse to be outdoors and hanging out over or around a hot grill plate. The change in weather also makes way for the big breakfast- a great weekend tradition prior to the big footy game - or just relaxing on the patio enjoying the outdoors.

What's new at the Kitchen

On the shelves

For the last two months at the Kitchen it's been all about "Truffles". Truffle-oil, Truffle Pate' and truffle eggs. The season started slowly, early on it appeared to be the usual all hype with little delivery, we were so uncertain that we pulled the truffle promotion from our Winter newsletter. Then just after publication we received our first delivery...when it rains it pours.... there was truffles in abundance! We even visited Tim Terry's farm in Deloraine and personally "dug-up" half a kilo in quick time of course with the help of Rex the springer spaniel sniffer-dog.

See website www.wursthauskitchen.com.au go to latest news click "more" on Tasmanian Black truffles then click "truffles being unearthed". Truffles grow very close to the surface around the roots of oak trees and at the time of harvest they were literally popping out of the ground. But as quickly as the season started it ended without any warning! But we had a

lot of fun with these little Tuber Melanosporums.....they stole our attention and imagination. Luckily just before the season ended Simon made some **truffle ice-cream**, an idea passed on to us by Tim Terry.

We launched it at our **French degustation dinner** and it was a great success. Truffle ice-cream has the most amazing indefinable taste! Think forest undergrowth and damp earth mingled with roasted dry fruits with a hint of sweet chocolate. It is definitely an incredibly intense flavour that can become very addictive! A small quantity is available at the store.

The Tasmanian olive oil vintage has been a difficult year due to drought, quantities are down, many producers struggled to get a crop, but the good news is that we have managed to secure a reasonable quantity of **Extra Virgin Olive Oil (EVO) 2008** which will appear on the shelves under the Wursthhaus brand and the quality is very good. The quantity maybe down but the quality is still there.

We have added **organic rolled oats to our Elgaar Farm** range - very low processed (just plain rolled) free from pesticides, herbicides and artificial fertilizers and fresh from Deloraine. A must for all porridge lovers!

For all those Spanish food lovers we have a new rice, **Santo Tomas Bomba Paella Rice**. Founded in 1962 specialist rice cultivator Antonio Tomas has continued to use traditional methods to produce the best quality rice. The result is plump, pearly white grains of rice with optimal starch content for superior absorption of flavour. The most appreciated variety of Spanish rice is bomba. Available in a 500g bag.

Ines Rosales Olive Oil Tortas 180g pack of 6. These have been made in Seville since 1910 and are the only Spanish tortas still hand flattened and made in small batches with 100% extra virgin olive oil. The torta dough is portioned out and flattened by hand, by local women who train for 3 months in the proper flattening technique. The Ines Rosales torta recipe has not changed since 1910. These traditional Andalusian snacks are beautifully light, delicate and crisp with a slightly sweet and gentle flavour of olive oil, anise and sesame. They are delicious with cheese, tea, coffee, espresso or as a snack on its own.

Gran Reserva Serrano Jamon There is nothing more Spanish than jamón serrano. This country ham is a national treasure shared in Spain by all walks of life. Cured for at least a year, it has a much deeper flavour firmer texture than its closest relative, Italian prosciutto. Serve as a 'Tapa' with cheese and olives, or in your favorite Spanish recipe.

Look out for a new **Piccallily relish** made by **Piccallily** the restaurant, a perfect accompaniment to our **Wursthhaus corned beef**.

And finally as well as their spatchcocks we are now stocking **local free-range chickens from Groenewold's at Latrobe**.

What's new at Wursthhaus at Olivers

For your next dinner party spring into Spring with **fresh lamb racks, noisettes, rumps and roasts** - all can be barbecued in a hooded BBQ or marinated and rubbed with a Herbies blended spice mix and cooked on the grill plate and served with roasted vegetables - makes for an easy dinner party. Footy finals are almost upon us so for easy entertaining whether it be a

select few or a large crowd our range of **gourmet sausages** provide the perfect menu combined with crusty bread and fresh salads.

For a hot dog with a difference our **viennas and kranksy varieties (pork or beef & cheese)** stand on their own served with mustard and a side of German red cabbage.

For the ultimate meat experience try our **Wagyu steaks** - can be cooked as a steak or cut into cubes and threaded onto a skewer for a tasting plate - An ideal way to introduce this wonderful meat. For your next dinner party entrée try the **Wursthaus flat pancetta** wrapped around asparagus spears and drizzled with balsamic and olive oil and flashed in a hot oven - a quick easy and sensational dish to tantalise the taste buds.

On the shelves

Peter Watson's range of new sauces have arrived and include traditional **Worcestershire, Mint** (excellent with our lamb cuts), **hot English Mustard, red onion marmalade** and a **tamarind paste** (for the Asian inspired dishes).

For a non alcoholic alternative for long drinks we now stock **Rieme traditional French lemonade** available in 1 litre or 330 ml bottles. Help save our devils by purchasing from the **Biscotelli** range of biscuits which include **Horny Little Devils, Carnival, Gingernuts** and **Traditional Shortbread**. All Biscotelli profits from sale of these biscuits are donated to **Save the Tasmanian Devil Fund**.

Our cheese cabinet now boasts an extensive range of **Pyengana** cheeses including mature cheddar, chilli, caraway, pickled onion, sundried tomato and chive cheddars.

From the Gallery

An exhibition of works from **Teng Hong (Rosie)** open on 19 September 2008 featuring traditional Chinese art.

And from Cambridge

With the regular appearance of the Berkshire pigs we have been able to produce a **magnificent bacon** using our traditional techniques but the end result cannot be compared to our regular bacon and is worth every cent more it costs to produce. Eggs and bacon for breakfast will never be the same again. Look for the pre sliced packs bearing a little black pig on the label. The **Berkshire legs are turned into hams** again using the same proven process used for our normal ham. These special hams are available from both stores and are hand carved giving customers the opportunity to taste a ham "the way it used to be".

The **flat Pancetta** is another new product derived from the Berkshire pig and the final result is well worth the three years we have spent in experimentation.

A recent innovation from our smallgoods makers is the **Salmon Boudin Blanc** - a very delicate sausage combining fresh salmon and smoked salmon with eggs and cream and then blanched and packed in fours. As a blanched sausage it needs to have the skin removed before serving (natural casings have a tendency to toughen slightly when blanched). It is a great breakfast sausage - can be reheated gently in poaching stock or in the microwave for 30 seconds per sausage after pricking skins. It is also a great entrée dish - simply warmed, skin removed and served with a dollop of mayonnaise flavoured with wasabi and a side of Asian greens.

Whilst on the breakfast menu theme our much loved whisky laced **Scottish style Black Pudding** is being made most weeks, it is a hearty mix of oatmeal and pearl barley blended with pork backfat and fresh blood to which is added caramelized onion, spices and a healthy lashing of genuine Tasmanian single malt.

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.

Cuts of the season

Look for your bunny at the Wursthause! Wild Rabbits have been extremely popular and we have just been informed that we are guaranteed a supply until December - so have a taste of the wild and at the same time increase your source of protein with a lean meat that requires slow cooking with a wonderful result.

Free Range old fashioned pure Berkshire Pork

Wursthause policy has always been to provide our customers wherever possible with the best locally grown and naturally fed meat and with this commitment in mind we have successfully formed an alliance with some very dedicated farmers to ensure that we have a consistent supply of this outstanding product as herd sizes increase. Cuts on offer on a regular basis include racks, rolled boneless shoulders, chops and bellies, with the legs and middles being turned into hams and bacon. **Look for the little black pig which identifies these products.** The hams and bacon are available from both stores and there will be a limited number available for Christmas.

Now for a little bit of history about this wonderful and ancient variety of black pigs which have been recorded as having been a superior breed in England since the time of Cromwell. Once a tawny brown colour, they were crossed with Asian black pigs around three hundred years ago and the breed has remained pure ever since.

The difference in the meat as compared to the modern breeds is remarkable - Berkshires are much more prone to develop intramuscular fat or marbling as we like to call it. This is where the juiciness and tenderness of the meat comes from in exactly the same way as the Wagyu does in beef. Because of the colour of the hair (not the skin, this remains quite white) these pigs are perfectly suited to keeping outdoors in a free ranging environment.

In the much respected Book of Household Management written by Isabella Beeton in 1861, Mrs. Beeton says this when referring to the Berkshire pig.

"The Berkshire pig is the best known and most esteemed of all our English domestic breeds, and is so highly regarded, that even the varieties of the stock are in as great estimation as the parent breed itself" These rare Berkshires have not been grown in Tasmania in commercial quantities for many years as the larger litter and quicker growing varieties have seen them as forgotten for a bigger commercial gain and for our farmers to remain competitive in the global marketplace (much of the mass produced ham and bacon consumed in Australia is produced from imported pork). More the pity because there would be many people who have never tasted pork this palatable and therefore do not consider it to be a choice when looking for something extra special.

Because of the increased marbling, the meat is much more tolerant to prolonged cooking times and is easy to get a good result with the crackling. See hints and recipe in ***Chefs ideas***.

Chef's Ideas

With so much of this edition given to the Berkshire pig we felt that a few notes about cooking the pork would not be in vain.

How to cook the perfect pork roast

Preheat your oven to 225°C. Make sure your pork roast is well scored and dry thoroughly with paper towel. Rub a little olive or vegetable oil and a generous amount of sea salt into the skin. Place on a rack in baking dish uncovered. As a rule 30 minutes per 500 gm is sufficient. It is not recommended that pork should be over cooked. After the first 30 minutes on 225°C turn oven back to 180°C and continue for the required cooking time. Remove from oven and let stand for 15 minutes before removing the crackling and carving. For larger roasts 1 cup of water placed in roasting pan keeps the moisture in the meat and also helps with the crackling process. Serve with a sauce from pureed **Granny Smith Apples** especially those from **Lucaston Orchards**.

Asian Style Glazed Pork

Serves 8

½ cup Chinese cooking wine or med. dry sherry

½ cup dark soy sauce

4 cloves garlic crushed

1 tsp sesame oil

2 x 1 kg pork scotch or 2 kg pork belly

2/3 cup brown sugar

5 cm piece of fresh ginger

2 star anise

1 ½ cups water

Combine cooking wine, soy sauce, sugar, garlic and star anise. Reserve half for serving. Place pork in a large dish pour remaining mixture over meat, turn to coat pork. Cover and refrigerate for 3 hours or overnight, turning the pork occasionally.

Preheat oven to 150°C. Place pork on a wire rack over a baking dish, reserving the marinade. Pour the water into base of baking dish. Roast pork uncovered for about 2 hours or until tender, brushing occasionally with reserved marinade. Cover pork loosely with foil if browning too quickly. When cooked remove pork from dish, cover with foil and stand 15 minutes before slicing. Heat the unused marinade on stove top, bring to boil and simmer for 1 minute. Serve pork sliced with sauce drizzled over. Any unused marinade can be refrigerated and used again.

Pork Steaks/Chops with Apple, Ginger & Sage

6 – 8 Pork steaks or chops

375 ml Dry Ginger Ale

2 large Granny Smith Apples, peeled, cored and sliced

1 tbs honey

2 onions finely diced

4 tbs med dry sherry

1 tbs chopped fresh sage

2 tbs sultanas

Brown steaks or chops on both sides in a pan, remove to casserole. Fry onions in pan until soft, add sliced apples and gently colour, stir in liquids, honey and sultanas and chopped sage. Reduce slightly and pour over pork and bake in moderate oven for 45 minutes or until pork is cooked. Thicken if necessary. Serve with fresh vegetables. Apple cider/apple juice/other fruit juices can be substituted for dry ginger ale and if doing so add some grated fresh ginger when cooking the apples.

Cheese News from the Kitchen

With Spring comes all the beautiful fresh goat cheeses. Hans of **Tongola Goat farm** tells us his cheese will be ready mid-September. Look out for Capri, Bloom and Billy.

We are very pleased to obtain some **King Island Dairy Black Label Cloth Matured Cheddar**. Small quantities are made and very hard to get. King Island Dairy Black Label Cloth Matured Cheddar has a rich yet mild, sweet and nutty flavour that produces a lingering, buttery aftertaste. The small truckle-shaped cheddar is matured in cloth for a minimum of six months which creates its unique character and farmhouse brown/grey rind. The cheese dries from the outside over time and as it dries it becomes more buttery and fuller in flavour.

For the last few years we have stocked **Quickes traditional hand-made cheddar**, from Devon, UK, cut from a 20kg wheel, now it comes in hand-made 150gm portions as does **Traditional Oak Smoked, Extra Matured, Double Gloucester and Red Leicester**. Very convenient and will keep in perfect condition while traveling or short storage.

Cooking Classes at the Kitchen

European Classics

Mon 29 & Tues 30 September \$70

Chef Veronica just back from her European trip will be doing some European classic dishes

Italian Wine & Food Degustation

Mon 27 & Tues 28 October \$120

Menu available on website mid-September

Christmas Fare

Mon 24 & Tues 25 November 2008 \$70

Veronica will be showing us how to prepare for your Christmas celebratory meal, the traditional, mixed with a few modern touches.

For further updates on details of cooking classes and degustation menus please check our website.

Wine News

From Wursthau Kitchen

To make way for the new **Wursthau Sauvignon Blanc '08** the last remaining cases of the popular **Sauvignon Blanc '06** are available at **\$16.95 per bottle until sold out**.

Wellington Wines, as most people know has been discontinued as a brand, but we have been fortunate enough to obtain some old favourite remnants which have been lying around just gathering dust at the vineyard, namely **Wellington '04 Chardonnay and Wellington '05 Riesling**. This will be your last opportunity to obtain these once iconic Tasmanian wines.

From Wursthau at Olivers

Wursthau's own labelled wine is now available in store - it is an all Tasmanian product and the selection includes **Sauvignon Blanc at \$18.95 per bottle or Chardonnay and Pinot Noir at \$16.95 per bottle**. Ask about our special prices for per dozen purchases. We are also privileged to have some stocks of the iconic **Wellington Chardonnay and Riesling** for sale. Wine tastings over the next few months will showcase some of Tasmania's new vintage wines. Tastings are held every second Friday afternoon - please check blackboard for details of these tastings.

Website News www.wursthaukitchen.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 in the "latest news" section on the home page. We also are very happy to take customer feedback, feel free to offer criticism, good or bad, it can only improve us!