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SUMMER 2007 newsletter

Christmas is just around the corner and most of us are caught up in the hectic pace associated with all the usual festivities. You would have received our Christmas Catalogue either by mail or email and we wish to remind you that orders close on Sunday 17 December 2007 or sooner if stocks sell out. *From all at Wursthaus we wish you a very happy and safe Christmas and New Year.*

For our Northern customers Gaile of Wursthaus at Olivers announces that she will be open on Sundays during December from 10.00 am - 2 pm to allow for more relaxed and personal shopping.

This year Wursthaus Kitchen will be featured at the Taste of Tasmania and the clever crew have come up with an exciting menu showcasing 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.

What's new at the Kitchen

'Home Made Range'

With Christmas fast approaching chef Veronica and her team have been busily preparing the most superb home baked festive treats to help make your Christmas a memorable one. This year we are concentrating more on our 'Home Made Range' of Christmas treats prepared with 100% natural ingredients and all the TLC of our chefs in the Kitchen at Salamanca. Here's 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. We also have a small range of **Gluten free fruit cakes**.

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 just to eat, ours is made in the old fashioned way with a generous helping of spices. A great gift idea for those hard to buy for.

We have three styles of **Shortbreads** on offer:

Freshly baked **Wursthaus** or **Wattle seed & Macadamia** or traditional **Scottish style** - who can resist a shortbread at Christmas!

Our biscuit and sweet selection also 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 so moorish and complements summer desserts and icecream beautifully.

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

We have made two **Biscotti** - a **Pistachio & Apricot** and a **Pecan & Ginger** - something special to have after a rich meal or simply to share with coffee.

Our home made tracklements include a **Roasted Beetroot and Apple**, an **Apple Sage and Cider** and a **Beetroot Marmalade**. 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 one 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 can offer the following **stuffings**: **Cranberry Sage & Pecan**, **Apricot & Pistachio**, **Couscous with chili, capsicum and cashew nut** as well as the traditional **Sage Bacon & Onion**.

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

On the shelves.

Stollens this year will be as usual from our favourite **Richmond Bakery** and another locally made by **Inga at QualityTas**. 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.

Other shelf items to arrive specially for Christmas are **Phillipa's Cranberry & Orange Sauce**- perfect for any Christmas meat and **Phillipa's Caramel Brandy Sauce** which is a decadent sauce for any Christmas pudding and icecream.

Nichols Christmas puddings are again available this year, in the 500g, 1kg and 2kg. Also for added choice we have **Mandy's Kitchen Plum puddings** 500g and 1kg as well as a **gluten free pudding**. And we cannot forget the **Pyengana Fruit Cakes** - these unique cakes are a wonderful addition to a cheese and fruit platter as the dryer texture complements any type of cheese - whether it be a soft and oozy brie or a sharp blue or crumbly tasty cheddar.

We are expecting delivery of **Gennaro's Panforte** in the near future so once again it would be advisable to purchase this as soon as you see it as stocks may 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.

What's fresh

Bruny Island Cherries - Talking to John Grunseth the other day the **Bruny Island Cherries** could be arriving before Christmas as long as the present warm conditions continue. Lets hope so as these superb cherries are a must for Christmas Day celebrations.

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 on-line or at the store.

New Website

Our website is presently under construction and progress can be reviewed on www.wursthauskitchen.com.au

What's new at Wursthaus at Olivers

On the shelves

Here at **Olivers** over the festive season we will be hand making our own **shortbread** using a tried and true old fashioned recipe. These will come in packets of 6. We're also making our own **mince pies** using our Wursthaus fruit mince. These will be available early in December in trays of 6 pies.

In the Christmas cake and pudding department we have the ever popular **Nichols Christmas puddings** in 500g, 1kg and 2kg as well as their **gluten free pudding**. We are also stocking their range of **Christmas cakes** which include rich fruit, almond fruit, and the farmhouse fruit cake made with marmalade and no nuts. **Country Larder Festive fruit cakes** are a spectacular looking cake made predominantly with chunks of glace fruit and nuts - available in 500g, 900g, and 1kg. Also their **Rich Brandy fruit cake** is incredibly moist and rich and always a favourite - available in 500g and 1kg.

Pyengana fruit cakes are in and they complement the cheese perfectly but can also be eaten by themselves as well as making gorgeous little gifts as they are boxed and tied with raffia.

Our own **Brandy Butter** is also another decadent option to have with the Christmas pudding and whilst talking brandy, **Country Larder's Brandied Fruits** go well with a quality, creamy ice cream and come in 180g and 300g jars. A new arrival on the shelves which is making an impact and will enhance any gourmet food hamper is the **Tasmanian made preservative free Curry Pastes**. These are produced by **Island Curries** enabling you to create an authentic Indian curry at home. Another product worthy of mention is the selection of teas including **English Breakfast and Chai**, blended and packed in Tasmania by **The Art of Tea**. There are very few of us that can't resist a "good cuppa" to ease the stresses of our busy lives.

An exciting addition to our Christmas stock is the **Laguiole - French Handmade Cutlery by Jean Dubost**. The **Laguiole knife** has been crafted in the heart of France for over 200 years .

The "Auvergnats" the people of the region where this knife is crafted always used to carry their **Laguiole** pocket knives with them. It was an essential part of their everyday life used for farm work and eating alike. In the late 20th century a household knife was developed for kitchen use and since then the range has expanded to include cheese, pate, bread and steak knives as well as cheese cleavers. All are hand made by craftsmen whose skills have been passed from generation to generation. The blades, made of high grade stainless steel are stamped, ground and then polished with over 25 different manual production stages all to provide us with pleasure and the assurance of long lasting use. We have sourced a selection of these knives knowing that they will make excellent gifts.

What's fresh

Tasmanian Natural Garlic - nature's medicine on your chopping board hand picked at Mouquet Farm, Hagley is now available and what a delight it is to be able to stock this local product - try it and you will instantly taste the difference between this and the imported garlic.

Lentara Grove Extra Virgin Olive Oil - we have been able to source a local (in the heart of the Tamar Valley) single estate olive oil available from the barrel. Bring your own bottle in to fill. Again a real treat to be able to use fresh local products.

Christmas Hampers

Come in and personally choose your own hamper ingredients or let us do it for you. Hampers can be made to suit all tastes and budgets. They can be **sweet, selection of gourmet foods, Tasmanian wines** or our popular **Sparkling Tasmanian Wine with Wild Hibiscus Flowers in Syrup**. All boxed and gift wrapped with ribbon and cellophane.

And from Cambridge

Not long after this hits the press our new **Summer sausage range** will be released with the usual favourites and a couple of seasonal specials incorporating the summer herbs including fresh basil. Look out for the new varieties when next in the shops.

Our Smallgoods Department is well into the swing of ham production smoking and cooking our traditional range of **ham on the bone, easycarve** (semi boneless whole leg) and the special boneless variety "**Champagne**" as well as the **Berkshire ham** on the bone. This particular ham is from **local free range pigs**. As mentioned numbers are limited so please order early to ensure supply of this special ham.

Our **Turkey Ballottines** have all been made and frozen awaiting collection. These are produced from Nichols prime turkeys which have been boned and rolled around our own seasoning mix of fresh bread, cranberries, port and sage and ham. They are netted and

ready for roasting with cooking instructions on the label. The sizes start from 2kg and extend up to 4.5 kg. As usual fresh whole **Nichols turkeys and buffes** will be available a few days before Christmas but please order to avoid missing out.

Cuts of the season

With the onset of the warmer weather and longer days our cooking repertoire will include the barbeque. This makes for easy and informal entertaining as well as convenient week night meals involving the whole family. Apart from the sausage on the barbie we have a few other suggestions to add some variety to the menu.

Our **marinated chicken halves** have proved a great success and they are available in either a **Spanish style Marbella** marinade or a **Spicy Tomato** marinade. The halves have had the rib bones removed and are ready to eat in 40-45 minutes and will serve 2-3. An easy summer time roast!

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 to chew on while waiting for the rest of the meal to cook.

Beef spare ribs are now being prepared in a tasty marinade and are a great addition to our summer menu. These meaty ribs are excellent on the BBQ. To complete the picture the ever popular **Asian lamb satays** are back - the very lean cubes of backstrap have been marinated in our own specially prepared marinade. These will cook in less than 10 minutes.

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.

Beef 180°C for 15 min per 500g plus 15 min - *Rare- Med*
180°C for 20 min per 500g plus 30 min - *Well done*

Lamb 180°C for 20 min per 500g plus 20 min

Pork 180°C for 25 min per 500g plus 25 min

Chicken 180°C for 15 min per 500g plus 15 min

Turkey Whole

Under 6kg 180°C for 20 min per 500g plus 20 min

Over 6kg 180°C for 15 min per 500g plus 15 min

Please ask for a brochure on Turkey Stuffings from the shops if you are unsure or would like some advice on recipes and trussing of turkey.

Turkey Ballottines come with cooking instructions on the label but if this has been misplaced during defrosting we allow 45 minutes per kg plus 30 minutes.

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

If the glazed ham is to be the centre piece of your Christmas table, bake for 45 minutes in a hot oven and then let stand for a further 30 minutes before carving. This will allow the glaze to congeal a little on the meat and the rest to slightly thicken - great to pour over the sliced ham.

For the sweet tooth the following recipe makes a great edible table decoration as well as providing an additional dessert to the traditional rich fruit pudding. The **Festive Ring** is a wonderful gift for a special family.

FESTIVE RING

PASTRY

1-1/4 cups plain flour
Pinch of salt
125 gm butter
2 tablespoons sugar
Squeeze of lemon juice
2-3 tablespoons iced water
Beaten egg to glaze

FILLING

1/2 cup blanched almonds
1/2 cup sugar
1 egg
2-3 drops of almond essence
Grated rind of 1 lemon
20 glace cherries cut in half

TO DECORATE

1/2 cup icing sugar, sifted

A little lemon juice and whole glace cherries

To make pastry, sift flour and salt into a bowl. Rub in the butter until mixture resembles breadcrumbs, then stir in sugar. Add lemon juice to water then mix in with a knife to form a dough. Shape into a ball, wrap in plastic film and chill overnight.

Grind almonds in a nut mill or blender - take care not to let them become too fine and oily. Mix with sugar, egg, almond essence and lemon rind. Wrap in plastic and chill overnight also.

Next day, roll out pastry on lightly floured surface to an oblong about 50 x 15 cm. Working quickly, shape almond filling into a roll 50 cm long and place lengthwise on pastry.

Push halved glace cherries down the length of the filling, brush pastry edges with water and fold to seal.

Turn over so seal is underneath, form pastry into a ring, and join ends together. Brush with beaten egg, transfer carefully to a greased oven tray and chill for 15 minutes.

Bake in a hot oven for 20 minutes or until pastry is crisp and allow to stand for 5 minutes.

Mix icing sugar with enough lemon juice to give a consistency that will drop from a spoon and drizzle over pastry. Decorate with whole glace cherries and cool on a wire rack. Store covered loosely with foil.

When ready to serve, transfer to a serving plate and tie a bright ribbon over the seal.

Entertaining on Boxing Day is so easy and a real treat when we can enjoy the left over Christmas Day meats. We don't call them leftovers - we call them transformations and can

be more enjoyable the second time round in a much more relaxed environment. The **ham** can be added to an **omelet** or **scrambled eggs** for breakfast or brunch or gourmet sandwiches and baguettes for a casual lunch or picnic.

For a special luncheon **Croque Monsieur** is a real hit. For a light and casual tea combine some chopped **ham with left over cooked vegetables** such as peas, carrots, leek, pumpkin and 125g of cubed **haloumi cheese** and add to a **fritter** batter, panfry and serve with a green salad, cherry tomatoes and some onion marmalade. The **turkey** meat can be diced and combined with **purple and green grapes (halved), celery, diced red capsicum, chopped spring onions and a mayonnaise** (a quality mayo is essential for this recipe) to which has been added some apricot relish and a touch of mild curry powder or paste. Simply serve on a bed of mixed green salad leaves. Delicious and so easy to prepare at the last minute. For **icecream lovers** - combine left over pudding (crumbled in food processor) with small amount of custard (if any left over) and a quality commercially made vanilla icecream. Add a little melted dark chocolate, mix well and pour into small moulds or if sufficient quantity use a lined cheesecake tin. Freeze. To serve sprinkle with roasted almond flakes and present with some fresh summer berries.

Cheese News

Exclusive only in Tasmania to the **Wursthaus** and for the first time ever **Bruny Island Truckles**. Specially matured for us for 2 months they are a great gift for Christmas and can be further matured at home for a couple of months. We now have a full complement of Bruny Island cheeses in store including **Tom**.

From **Pyengana** we are currently receiving their oldest cheddars in stock **24 month old chipped curd**. They are aged, rich and nutty with beautiful concentrated flavours.

We will also have **Pyengana Truckles** in stock this Christmas. All the Tassie goat cheeses are now in full swing. Hans from **Tongola** has just delivered his aged goat cheese **Billy** as well as his white mould **Bloom** which is very popular this year.

Try this **Warm Goat Cheese Salad** for your next dinner party *simply spread some fresh Goats cheese (Tongola Capri or Bothwell Duo) on rye or sourdough and warm under the griller for 3 min. Serve with a fresh green salad drizzled with a little EVO and vinaigrette. So simple yet delicious.*

In Store Tastings

At Wursthhaus Kitchen

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

At Wursthhaus at Olivers

Friday 7 December Ninth Island Sauvignon Blanc, Pinot Noir & Sparkling

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

Wine News

Stop Press from the Kitchen

We are absolutely thrilled to announce we have just been granted a new liquor licence. In addition to our Tasmanian wine licence we are now able to sell European wine. We feel this will greatly enhance the food and wine experience of our store. Although the timing is not so good we will have a small range before Christmas but the full launch with a wine catalogue, wine tasting notes, tastings and wine classes will commence from Feb/March 2008. If you have any favourite European wines you would like us to stock please let us know we might be able to get it for you! Watch this space for lots of exciting wine news in the New Year.

A Christmas Teaser: French Champagne in store. To begin the imported wine range we will be stocking the following two:

Jacquesson N/V - A superb producer from the Cote des Blanc. This small scale operation was founded in 1798 and has a strict emphasis on quality. This is shown in the wines they release and has earned them the prestigious "Champagne Domain of the Year" award as voted by the sommeliers in France. All vineyards are run under organic principles with most operations being completed by hand. All grapes are vinified in house using a 'traditional' upright press. Barrel fermentation is fully utilised and the resulting wines show character and refinement.

Billecart Salmon N/V - Perfect balance and poise! Crystal clear ripe apple and lemon aromas, crisp almost crunchy palate, brioche and a subliminal hint of honey, followed by a lingering finish. [94 points & Halliday's Top 100 – The Weekend Australian](#)

On the local scene we are now stocking wines from **Unavale Vineyard on Flinders Island** which is the only commercial vineyard on Flinders Island and for the first time being retailed in Tasmania. Owned by Ian and Bev Watson and the wine made by Andrew Hickinbotham, brother of the late Stephen Hickinbotham of Anakie vineyard and Cab/Mac fame (the first Australian back in the mid-80's to seriously attempt Beaujolais using the carbonic maceration

technique). The **Cabernet Sauvignon '06** is a delicious drink - soft & plummy with a good use of tannin. The **Chardonnay '06** has been matured in oak for 12 months and is white burgundy style with rich butter and toast and very stylish. The **Riesling '07** is very clean and pure and reminds us of the Riesling from central Victoria (Kyneton, Macedon region) with great acidity. It is classic cool climate Riesling.

From Wursthaus at Olivers

Representing most Tasmanian wine producers, we have an extensive range in stock as well as **Hellyer Road** and **Sullivans Cove Whiskeys** and **Straits Gin and Vodka**. All can be gift wrapped for that special occasion.