



Wursthaus Kitchen

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winter 2008 newsletter

We are now into the tenth year of producing our Newsletter and with all the technological advances in the electronic media, combined with the implementation of the websites and a commitment to be environmentally responsible, we feel that we should make more use of this media. So sadly we farewell our snail mail version and this will be the final mailout. For those already registered on our email list nothing changes and there will be printed copies available at the Wursthaus Kitchen and Wursthaus at Olivers for those not having access to a computer. You can register for our emailed newsletter on our 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.**

Our newsletter has been the launching platform for a lot of small producers and the shops have created the perfect tasting base for sampling the new local products with the feedback being a valuable resource for these producers. Sadly, some have not survived the rigours of a hectic business environment but those who have are testament of their sound business knowledge and dedication to their products. We feel honoured to have played some small part in their successes.

Last month we had the privilege of being involved in the launching of the children's book "***The House of Meat***" - a meaty tale written by an exceptional retired employee who eats, breathes and dreams meat. It is her hope that this tale will encourage children to enjoy eating meat and "big kids" to appreciate how much work by so many people contribute to the presentation of meat products. Well done Mar! This book is available in both stores and upon request we can arrange for signed copies.

What's new at the Kitchen

Winter is fast approaching, although it must be said that this Autumn has been quite spectacular! Warm sunny days and mild evenings, this is really a beautiful time of the year and with this beautiful weather it has been a great season for fruit harvesting.

And with Winter comes all the lovely warm and rich comfort food we associate with the season. Our butcher Gary is stocking the cabinet with the meat cuts designed for slow cooking (casseroles, stews, slow roasts). We have our **lamb shanks, osso buco, oxtails, beef cheeks, lamb rolled shoulders, rolled pork loins**. New this Winter is fresh **Porchetta** made

from a rolled pork belly seasoned with sage, rosemary, fennel seeds and garlic. Also look out for salted glazed pork, pickled pork with a dark muscovado sugar and cider glaze.

The food aromas emanating from the Kitchen are from Chef Veronica busily preparing all her slow-cooked dishes for this Winter please refer to our website www.wursthauskitchen.com.au under "**Cooked Foods**". We will also be re-introducing some old favourites for Winter.

Moroccan Lamb Shanks and Potato & Jerusalem Artichoke Bake.

Look out for new dishes throughout the Winter, they will always be posted on the Website under "**Latest News**".

On the shelves

With this glorious Autumn the fruits are plentiful and the chefs have been preserving and jarring our fresh fruit produce. Look out for:

Quince with honey & saffron (serve with cream or ice cream)

Poached spice quinces (perfect accompaniment with our Orange and almond cake)

Quince & rosemary jelly (accompaniment with slow roasted lamb)

Chilli plum sauce (for cold cuts & sausages)

Strawberry chilli jam (perfect with hard cheeses)

Pickled cherries (great with cold cuts, terrines, duck or pork)

The **Tracklement Range UK** is an exciting range of products new to the Kitchen.

Their website www.tracklements.co.uk best explains their philosophy:

"Simple flavours, clean, clear, classic tastes"

"We are proud of our products and our handmade manufacturing process. We don't cut corners: we grind our own mustard from whole seed and spices and we use the best quality, natural ingredients. All this accounts for the clean, clear, classic tastes. The flavours are simple and direct, allowing many uses, from accompaniments to food on the plate to dips, marinades and in cooking.

We are a "people" Company. People make the mustards and know when they are ready by experience and feel. People make the sauces and chutneys and use their experience and knowledge to get them just right (using fresh ingredients means that we need to allow for variations - for example, fruit and vegetables may carry more or less liquid and the chutneys may have to be simmered a little bit longer to get that "just right" texture.) People provide the efficient, yet flexible and friendly service that is so appreciated by our customers.

Our loyal customers are people who know and care about good food. They share our knowledge and enthusiasm for great tastes, simple tastes, simply made. To them our thanks. And to those who haven't met Tracklements before, a warm welcome and a promise of the kind of quality that will make you yet another enthusiast. "

This mission statement could well reflect The Wursthaus Philosophy!

From the **Tracklement** range we have a superb **Strong Horseradish Cream** . The horseradish is made from wild English horseradish and cream and is the essential accompaniment for roast beef. Temper it with more cream or fromage frais for a milder sauce to serve with smoked trout, salmon or fish pate. Also in the range is a true hand crafted **Hot English Mustard** ideal with our home made pork pies or our pork sausages.

A traditional **Organic mint jelly & rosemary jelly** perfect with lamb, **Apple & sage jelly** with pork, **Apricot & ginger chutney** and **Indian mango chutney**, **Caramalised leek & onion**, all fabulous with cold cuts and cheddar cheese. All these products are GM and Gluten free.

We have now new copies of the very popular book **Sticks, Seeds, Pods & Leaves** by **Ian & Elizabeth Hemphill** and a reminder that our very comprehensive range of **Herbies** products including copies of the **Herbs and Spices Dictionary** have been relocated to the centre of the shop next to an expanded Asian section which includes:

Tamarind pulp, rice wine vinegar, water chestnuts, Japanese mayonaise, wasabi paste & powder, wasabi oil, bonito stock, fish sauce, fragrant peanut oil for stir-fries and dressings and all your sushi needs.

While waiting for the new vintage of Tasmanian olive oil, we have received some **Spanish EVO** from **Simon Johnson** which is in a 2 Lt tin of a very high quality and at a very affordable price for everyday use.

If you feel like spoiling yourself this Winter we have sourced some of the best **foie gras** you can get in Australia, semi poached foie gras lobes (whole livers) and sizes that are great for entertaining, 325 gms per lobe.

What's new at Wursthhaus at Olivers

Things are really progressing at Wursthhaus at Olivers. The month of May heralded the opening of the Art Gallery at the back of the shop as well as a new meeting/conference room with one of the best city overviews. This exciting redevelopment of the heritage butcher shop including the original smokehouse, is a wonderful concept of combining the arts with fine food and wine and being able to enjoy all in the ambience of a unique setting. The first artist featured is Libby Harper with her exhibition **Autumn: An Interlude** along with **Ceramics by Penny Smith** and local photographer identity **Phil Kuruvita's** and **Alice Bennet's new book "Africa"**. They will be followed by other talented Tasmanian artists. Wursthhaus at Olivers is now fully licensed which means you can now enjoy a glass of wine with your lunch. **Functions can now be catered for inhouse or at the premise of your choice.**

Upcoming Exhibitions:

June 27 - Aug 7 2008	Craig Worby
Aug 8 - Sept 18 2008	Kate McCarthy
Sept 19 - Oct 30 2008	Jamilene
Oct 31 - Dec 11 2008	Phil Kuruvita
Dec 12 2008 - Jan 22 2009	Sarah Jessup
Jan 23 - Mar 6 2009	Penny Mason & David Marsden

We wish to welcome back chef **Adrienne McMahon** who returns after a short stay away for the arrival of new son **Rory**. Congratulations to **Adrienne** and **Brendon**! **Adrienne** will team up with chef **Debbie Guthrie** and new staff members **Stephanie Roach** and **Christina Kett**, who along with **Rosemary Ritchie** and **Jo-Anne Schemaker**, are all keen to make your busy life easier with new ideas, advice and tasty pre-prepared meals.

On the shelves

With Winter knocking on our doors we would like to offer all the lovely warm and rich comfort food we need to warm the heart and soul. Slow cooking cuts (for casseroles, stews, slow roasts) dominate our meat cabinets. Products such as **lamb shanks, osso buco, ox tail, beef cheeks, pork belly and even old favourites such as curried sausages are readily available.** Hot soup is on the menu to have dining in or takeaway, or alternatively take away cold ready to heat and serve for the evening meal with some crusty bread which is supplied to us by the French bakery "tant our tant".

New in store is a range of **Maggie Beer products** which include **Vincotto, balsamic vinegar, quince paste, duck pate** and the exciting new range of **Maggie's Icecream** - **Burnt fig jam, honeycomb, caramel and passionfruit.** "...with its own cult following, our **Burnt Fig Jam** shines in this ice cream and has the perfect edge to complement the sweetness of the caramel and the crunch of the honeycomb. We're talking grown up ice cream for adult tastes. This is the real thing."

New from the **Tasmanian Gourmet Sauce Company** is **Tim's Chilli Jam.** This product is an addition to the already rich and versatile range of jams and conserves ideal as cake and tart fillings or spread on croissants or scones. Choice of **Summerberry Jam, Blueberry & Port Jam, Apricot, Raspberry, Crushed Strawberry Conserve** and **Whisky Seville Marmalade.** Check blackboard for details of in-store tastings of a delightful range of chutneys and relishes to add zest to hot and cold recipes, spicy foods and cheeses. Choice of **Apricot Chutney, Plum and Pepperberry Chutney, Tomato Kasoundi and Tomato Relish.**

And from Cambridge

Our range of simmering sausages provide the perfect base for a number of Winter soups, slow cooked dishes, snacks and entertaining platters.

Weisswurst, Boudin Blanc, white sausage- whatever you choose to call it, is an elegant breakfast sausage with a delicate flavour and a fine texture. It is made of pork and veal mince, subtly flavoured with onion, parsley and spices but the special ingredient that gives it a creamy unctuousness is the 'crème de la crème' of fats- pork jowl. Pork jowl or cheek is much sought after and highly regarded for its gelatinous qualities that give the sausage its creamy texture. Jowl requires special treatment and is used sparingly in smallgoods making, being reserved for the finest of products. All ingredients are placed in a cutting machine and the very sharp blades rotate at high speed and whip the meat into an emulsion or a very fine forcemeat that is tightly bound. The meat is placed in a natural casing and simmered to make a sausage with a fine, bouncy texture. Cut into slices and panfry in butter or simmer whole in boiling water or stock. Serve hot at breakfast, with a light fruit jelly and fresh crusty bread. **Cotechino** has its origins in Northern Italy where the much prized pig is held in high esteem and nothing is wasted. Cotechino relies on the ground pork rind as one of its key ingredients to provide a typically Italian texture and unctuousness. In Italy you would see it served as part of the classic Bollito Misto but much more commonly served by simmering accompanied by a sharp sauce such as Bagnet Verde and perhaps some mash and delicious in soups.

Chorizo is one of our most popular and versatile sausages, it is hot and spicy with lots of chilli. It is great nibble food with a cold drink. Ideal for paella, Cajun and Spanish style dishes. Can be matched with chicken or seafood - such is its versatility.

Pork Kransky is a traditional German style pork sausage ready to eat as is or heat by splitting in half and grilling or BBQ, simmering for a few minutes or microwave for 1 minute after piercing the skin with a fork. Serve with a grainy mustard in a roll for a great snack. Can be added to a tomato and onion sauce for a quick pasta meal. Sprinkle with smoked paprika for a richer sauce. It also combines well with chorizo in a paella dish and great in a cassoulet.

Beef & Cheese Kransky - traditional meaty flavour with the addition of some Tassy Cheddar to make an even better nibble. Heat in the same manner as the Pork Kransky for a super snack in a roll. Cover the kransky with paper towel if heating in the microwave.

Polish Ring is a chunky meaty sausage with a robust garlicky flavour - a must for the nibbles platter with a tasty strong cheddar and great diced and added to sauerkraut and braised cabbage.

Knackwurst is an all meat fine textured sausage mildly spiced and lightly smoked. Simmer gently and serve with mustard or relish. Can be sliced and added to a cassoulet.

Vienna is an all meat fine textured sausage mildly spiced and lightly smoked - a great favourite with the kids. Can be warmed by simmering for a few minutes or try them grilled with cheese and bacon. Simply make an incision lengthwise and insert a wedge of cheese and wrap in a rasher of bacon and place under the griller.

Cuts of the season

Winter is a great time of year for those slow cooked, richly infused and meltingly tender cuts of meats that are sometimes considered the poor relations compared to the more glamorous grill type eye fillet and rump. It is the time of year when these secondary cuts come into their own as our thoughts, influenced by Winter temperatures turn to comfort foods derived from long slow braising or stewing techniques teasing out those gelatinous flavours to combine with the cooking liquor, herbs and vegetables and render a velvety like texture. Cuts always available to fit the bill include **beef cheeks, ox tail, chuck tenders, osso buco, diced veal, pork scotch and lamb shanks**, all of which have been featured in numerous cooking magazines and previous newsletters. Our very own reduced stocks are always available in freezer to enhance your favourite slow cooked casserole or soup speciality.

As always, there are some things we only produce in the Winter, the **Cotechino sausage** and **double smoked Ham Hocks** and **Bacon Bones** being the three products which have made a comeback in the smallgoods section and all of which make the basis of a wonderful Winter soup. Double smoking, as it suggests, gives a very smoky flavour, which is good with all pulses, lentils, split peas and beans. Try them in a hearty soup (pea and ham or cotechino and bean) or bean dish like cassoulet or baked beans. (*See Chef's ideas*).

Chef's Ideas

Cotechino Sausage and Bean Soup

Serves 8

1.5 litres beef or veal stock
2 tbs olive oil
4 sticks celery finely sliced
800 gm pumpkin, peeled and diced 2cm
Freshly grated nutmeg to taste
750 gm potatoes (Kennebec) peeled and diced 2cm
1kg Cotechino sausage cut into 2 cm thick slices
½ teas crushed fresh chilli
6 cloves garlic finely chopped
100 gm baby spinach leaves
Shaved parmesan to serve

3 cups mixed dried beans (kidney, borlotti & cannelloni) soaked overnight in water, drained and rinsed

Heat oil in stock pot, add chilli, celery, garlic, potato and pumpkin and stir over high heat for 2-3 minutes. Add beans and cook further 2 minutes. Stir in stock, bring to boil, then reduce heat and simmer partially covered for 1 ½ to 2 hours or until beans are soft and vegetables mushy. Add more stock or water if soup is too thick. Stir in sausage and simmer a further 10 minutes or until cooked. Stir in spinach, season to taste with nutmeg and cracked black pepper and simmer until spinach is just wilted. Serve in large warmed bowls with shaved parmesan sprinkled over.

Smoked Sausage Ratatouille Couscous

Serves 4

600g Pork Kransky sausage
1 small eggplant diced
2 cloves garlic crushed
2 zucchini sliced
½ cup red wine
salt & pepper to taste
Tomato paste to thicken
2 onions finely chopped
2 stick celery chopped
1 large red capsicum diced
400 g can diced tomatoes
1 cup chicken stock
1 tsp smoked paprika

*Saute onions, eggplant, celery, garlic, capsicum and zucchini in a little olive oil till soft. Add red wine and reduce, add tomatoes, stock, sliced sausages and smoked paprika. Add salt and pepper to taste and tomato paste if required to thicken. Simmer gently for 15 minutes. Prepare couscous as per instructions on packet and serve with the sausage ratatouille. **Any spicy sausage can be substituted.***

Chorizo & Sweet Potato Soup

Serves 8

8 Chorizo sausages sliced diagonally
2 tbs olive oil
2 garlic cloves crushed
500 g potato diced
500 ml white wine
2 onions finely chopped
1 kg Sweet potato diced
1 litre chicken stock
100 g baby spinach leaves

Heat oil in heavy large pot over medium-high heat. Saute onions and garlic until translucent, stirring often, about 5 minutes. Add all potatoes and cook until beginning to soften, stirring often, about 12 minutes. Add wine and reduce. Add stock and sliced chorizo and bring to boil. Reduce heat to medium-low, cover, and simmer until potatoes are soft and mushy, stirring occasionally, about 45 minutes. Stir in spinach and simmer just until wilted, about 5 minutes. Season with salt and pepper. Divide among bowls and serve with a crusty bread

Cheese News at the Kitchen

We are running a very full cheese cabinet of Tasmanian and international cheeses. If we do not have it in stock please ask because we can always get it.

A new cheese that we have in stock which may appeal to our Dutch community is the **Boerenleidse**. A traditional Dutch hard farmhouse cheese made from unpasteurised milk with a touch of cumin added and aged for 6 months. It sounds unusual but the cumin is subtle and the cheese is sweet and delicate.

Cooking Classes at the Kitchen

Italian Cuisine (Pasta-making)

Mon 23 & Tues 24 June \$70

For all of its variation and its celebrated incarnation in the home, Italian cuisine has had a profound influence on cooking and eating throughout the world. Chef Veronica, before heading off to Europe for some well earned R & R and food inspiration will be concentrating on pasta and the art of pasta-making.

Sausiology (The Art of Sausage Making)

Mon 28 & Tues 29 July \$60

The original entertaining butcher and co-founder of the Wursthhaus at Lenah Valley, Mark Nicholson makes a welcomed return to present an evening in the art of sausage making.

French Wine & Food Degustation

Mon 25 August 2008 \$120

Following on from the successful European wine tasting evening where the wine and food match was very much appreciated we have decided to hold a degustation dinner with French wine and French inspired dishes including a foie gras/Jacquesson-champagne match. The full menu from our chef Simon Webster is on our website or copies are in the Salamanca store.

Wine News

From Wursthhaus Kitchen

Tasmanian Vintage Report 2008

The fruit is harvested and most wines will be in their fermentation cycles. Early reports suggest a "Big" vintage in quantity and quality! Can we have both? Monique Lubiana thinks it could be their best vintage ever, in particular the merlot crop. Chateau Petrus watch out! Tony Scherer from Frogmore Creek is a little more circumspect, agreeing that it was a very good vintage but a little worried about the quantity versus quality aspect.

We have just received the latest release from Stefano Lubiana: ALFRESCO 2008

Steve's website best describes it:

"Alfresco is our refreshing new wine style. Stylistically it nestles, comfortably, somewhere between a dry table wine and a Moscato. A youthful, extremely drinkable fresh and lively wine, brimming with lots of subtle aromatics. This wine shows full flavour at a low alcohol level of 8.5%. Traditionally Italian Moscato's are fermented in pressurised tanks to maintain their fizz. This wine is made using a unique method involving fermentation of clear juice at a temperature of 5 degrees Celsius. This has the effect of capturing the aroma and tropical characters of the Riesling grape while providing an almost creamy fine spritz.

This 'lagering' process more commonly used in beer production, illustrates the imagination and creativity behind our wines and our never-ending desire to push the boundaries of conventional Australian winemaking.

We believe Alfresco's low alcohol, zippy freshness and effervescence make it a perfect pre-aperitive (if such a word exists). It is best served icy cold in a shot glass of about 70ml.

The wine should be drunk briskly to cleanse the palate before moving on to an aperitive. It could also accompany dessert or gorgeous fresh fruits."

This would have to be Tasmania's first release of the '08 vintage!Tassie's 'nouveau' equivalent?

Lark Distillery has a new revamped range of spirits in store, which includes their single malt whisky, triple distilled pepper berry vodka and gin as well as the very popular slainte whisky liqueur. We have also a very attractive gift idea (3 pack-60ml), gin, vodka and whisky.

European Wines

We have been slowly increasing the range and introducing the wines to our dear customers with regular Saturday wine tastings and this will continue throughout the Winter months as we find it's the perfect way to educate you, the customer, on what to some is unfamiliar ground. Don't forget our wine range can be always viewed on our website www.wursthauskitchen.com.au with regular updates.

As a way to help this process we will highlight one wine each newsletter as "**The European Wine Of the Season**".

Les Bec Fins 2006 (The fine beak) an expression given to people who enjoy fine food and wine. It is an outstanding Cote des Rhone Villages. Made by Tardieu Laurent one of France's new breed of negociant winemakers. The wine is deliciously dense with pure savoury fruit and exceptional value for money.

From Wursthaus at Olivers

Wine tastings over the next few months will start to showcase some of Tasmania's new vintage wines. Tastings will include:

Velo Wines, Three Wishes Vineyard, Ninth Island, Moorilla Estate, Meadowbank. Wine tastings will now be held on Saturday mornings from 11am - 1pm. Please check blackboard for details of these tastings.

Website News

www.wursthauskitchen.com.au

The Wursthaus Kitchen Billboard

A reminder that all the day to day specials, product updates, in store wine tastings and all happenings in the Kitchen including staff birthdays???? 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!