



Wursthaus Kitchen

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Wursthaus at Olivers

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SPRING 2009 newsletter

With the very wet and cold winter we have just endured, Spring will certainly be welcomed by one and all. For the barbeque enthusiasts it cannot come fast enough just in time for Fathers Day celebrations, footy final gatherings, opening of the sailing season, picnics etc. etc. - any excuse to be outdoors and hanging out over or around a hot grill plate.

If you are looking for something a little bit different for a **Fathers Day gift**, how about a stylish black **Wursthaus barbeque apron** with a pocket on the front and made from pure cotton and printed with a variety of the "Wurst" slogans we could think of (*much better than another tie*). Or if Dad considers himself a "**Beef connoisseur**" why not indulge in a slab of the finest **Wagyu porterhouse** or for the wine loving father choose an exquisite bottle of **Tasmanian or European wine** from our excellent range. Our friendly and knowledgeable staff will be only too happy to help with your selection. So make **Fathers Day a day to remember**.

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 and will also be emailed to those on our email list. This will enable you to plan your Christmas celebration well in advance. For information on new products and what's happening during October and November please check the websites for Wursthaus Kitchen on www.wursthauskitchen.com.au and Wursthaus at Olivers on www.wursthaus.com.au

News from the North

Wursthaus at Olivers has been selected as a finalist in the **Launceston Chamber of Commerce's CGU - Business Excellence Awards for 2009**. The winners will be announced at the prestigious black tie dinner held at the Albert Hall on Saturday September 6th.

Gaile & Darrel have recently opened a new level of quality accommodation in the heart of Launceston, which is close to cafe restaurants and entertainment. **41 on York** is a brand new luxury **4 ½ star apartment** situated right next door to the Roman Baths and day spa. The apartment features 3 double bedrooms, a spacious living area with adjoining indoor/outdoor entertaining deck, stunning Huon pine kitchen packed full of features with quality produce

from Wursthhaus available to make dining easy and enjoyable. **A perfect treat for your next visit to Launceston!** More details are available from the website.

What's new at the Kitchen

On the shelves

The Truffle season is over for another year. It was good to see prices had dropped due to quantities being up and so many more people were prepared to have a taste of this exotic fungus. Although the fresh truffles are no longer available, we still have plenty of yummy **Truffle ice-cream** and **truffle-oil** available.

Good news.....the **new season 2009 Tasmanian olive oils** are now in stock. We have two olive oils. The **Wursthhaus bottled Extra Virgin Olive Oil** which is probably the best vintage thus far. Fresh and green with a clean peppery finish, a beautiful oil for salads and dipping sauces. Try mixing with a good balsamic vinegar or with our **Tasmanian aged pinot noir red wine vinegar**.

For cooking we recommend our **bulk Tasmanian EVO**, again fresh and green but less pepper and more buttery viscous olive flavours. Keep your old olive oil bottles and bring them into the shop and fill up. It is **first pressed extra virgin olive oil** and the price of the bulk oil is very competitive. Our aim is to make Tasmanian Olive oil more of a basic commodity rather than a luxury. It is a superb cholesterol free, health-giving product that should be liberally used, and is priced for everyday use.

Our fresh Tasmanian Organic garlic has come to end but while waiting for the new season we still have the **preserved Tasmanian organic garlic in a jar**, which really is the next best thing. Hopefully stocks will last so no one will have to resort to the sub standard Chinese varieties that are currently on the market.

We are now stocking **Bonsoy** soy milk. It is the soy of choice at the Pigeon Hole Café. It is from Japan, **GMO free**, made from whole organic beans and preservative free. It has a unique subtle mellow flavour and ideal for people wishing to add soy to their daily diet.

For our chocolate lovers, **Andy (our chocolatiere)** has produced two new special chocolates. One is made with **Evandale Estate olive oil ganache**, the other is a pure chocolate bar made from the rare **felchlin swiss chocolate**, 49% maracaibo creole and 68% Cru sauvage (wild cocoa beans). A chocolate bar for the connoisseur.

A reminder to our customers that with the warmer weather on the way and the popularity of **Middle Eastern cuisine**, especially Lebanese, we stock **falafel, organic tahini paste, homemade hummus and Baba Ganoush (eggplant) dips**, our own **Dukkah** blend and freshly baked pide bread can be ordered through us. As well look out for our **tabbouleh salads** over Spring.

We stock the authentic **Al-Rabih** range of **pomegranate molasses, tamarind syrup, rose water and blossom water**. **Persian Fairy floss** is back in stock with six different flavours.

To continue on with the theme of **Middle Eastern cuisine** our dinner this quarter will be **Modern Middle Eastern** where many of the above mentioned products will be used matched

with wines of the world. We are unashamedly inspired by Mo Mo, Greg Maloufs restaurant in Melbourne and hopefully we can bring his style of cooking to Hobart for an evening.

What's new at Wursthaus at Olivers

On the shelves

For the lover of fine handmade biscuits we are pleased to announce that we have been chosen as the only **Tasmanian stockist** for **Bizzarri Dolci** range of handmade biscuits by a dedicated team of professionals using only the freshest of produce. Choose from: **Lingue de chat** - A light crispy almond topped biscuit, sandwiching a rich chocolate filling; **Swiss choc chip sable** - A firm Viennese biscuit baked with Swiss chocolate chips;

Orange & almond biscotti - Traditional Italian style biscuits, with roasted almonds, and orange; **Florentine** - An old French recipe, of almonds and fruit, baked and choc dipped (Wheat & Gluten Free); **Choc dipped shortbread** - Traditional Scotch style butter shortbread, half dipped in chocolate; **Almond bread**- Toasted almond bread; **Peppery cheddars** - Savoury cheddar and parmesan biscuit; **Pesto cheese biscuits** - Savoury cheddar and parmesan biscuit with basil (Our home made pesto does not include pine nuts).

From **Pendleton Fine Foods** a range of superior vinegars & olive oils - **Merlot vinegar**, a full bodied Spanish style vinegar exhibiting a unique 'Agridulce' (bittersweet) taste for a vinaigrette or deglaze sauce; **Chardonnay vinaigrette** perfect on salads, or seafood marinades. **Blood orange olive oil**, for basting game, poultry and fish, or on salads or in a vinaigrette; **Lime pressed olive oil** - use in Asian dishes including Szechuan noodles, stir fries and dressings; **Lemon pressed olive oil**- perfect when barbequing fish and chicken or on salads.

We are now stocking the award winning **Woodbridge smoked Tasmanian Ocean Trout** hand sliced portions in either 100gm or 200gm packs or if you prefer, take the quantity you like from the whole sides. This hand sliced product recently won **Gold at the 2009 Sydney Royal Fine Food Show** to complement his **2008 Vogue Entertaining & Travel Produce Awards winner from the sea**. Roger Scales - has now produced his very own fish stock (too good to be called fish stock - rather consommé) which we will be selling in our store. Perfect for the seafood chowder or seafood risotto...

For the recipe book collector - '**Serendip**' **Peter Kuruvita** - **My Sri Lankan Kitchen**, with photography from local professional photographer Phil Kuruvita (brother of the author). Acclaimed chef Peter Kuruvita has mimed his family's rich kitchen history and travelled the island nation to seek out authentic recipes for its best known and favourite dishes. From a wide selection of spicy curries including seafood, meat, chicken and vegetarian to egg hoppers, coconut sambals, chutneys, pickles and traditional Sri Lankan treats. The recipes in this book reflect Sri Lanka's rich, diverse culinary history. Peter's evocative and sometimes hilarious anecdotes ensure that '**Serendip**' serves up a feast for heart and soul as well as for the body.

From the Gallery

Vicki McDonald, *Native Gardens* - Exhibition opens on Wednesday 2nd September and continues through to October 14th.

And from Cambridge

Wursthaus has played a major role in returning the humble sausage to its historically elevated position in the cuisine of many cultures. It is only through unstinting dedication to quality and tradition that a good, pure meat sausage can be made. Shoulder meat, a tough cut is used for its flavour and texture. Just as you cannot make a successful slow cooked dish with eye fillet steak, neither can you make a good sausage with that cut and where in slow cooking, time breaks down the fibres of the rougher cut, cutting or mincing has the same effect in sausage making. Fat is integral to the product for its contribution of moisture and flavour. The meat is trimmed of all sinew and tendon, minced and mixed with natural flavourings- herbs, spices, stock, wine and salt which is essential for binding the pieces of meat together. Mincing creates friction and thus heat and it is important that it is done very quickly to maintain colour and freshness. To make the process fast, we use a double cut mincer- a worm forces meat towards two cutting plates, one coarse and one fine, between which a set of rotating blades, a bit like a helicopter propeller, cuts the meat. The blades must be extremely sharp or they mash, rather than cut and damage the molecules to make the texture of the meat, soggy. Any liquids- wine, stock, will not be absorbed but run away when the sausage is heated, leaving it dry and tasteless. Natural sausage casings are filled, using a vacuum filler which extrudes all air from the meat. This ensures that there are no air pockets that make the sausage cook unevenly.

Sausages were never meant for the sacrificial table and as a pure meat sausage takes longer to cook than one that is not, it is easy to blacken the outside before the centre is cooked. An informal survey among sausage lovers showed a unanimous result, that a blanched sausage retains more moisture and flavour than one that is not, before browning. Blanching, or simmering in water, seals in the flavours and sets the meat. Bring a pot of water to the boil, turn the heat to low, wait a minute or so, add the sausages and leave on low heat until cooked. If the water is bubbling, it is too hot and will burst the skins- all will be lost. The sausage can then be placed on a barbeque or under a grill to brown and caramelize.

Our current sausage menu includes such favourites as **Beef & Tomato, London Pork, Chicken & Lemon Pepper, Lamb & Rosemary, Minted Lamb, Tuscany Pork, Traditional Italian, Bratwurst, Merguez, Gamekeepers and Pork Chipolata** and most of which are **gluten free**. During the warmer months we will introduce a couple of varieties from our seasonal menu details of which will appear on the websites.

Cuts of the season

The following represents what we consider excellent fare for the barbeque season.

Beef Rump, which by the way is not as far south on the animal as the name suggests, but is actually taken from the group of muscles in the lower back or lumbar area of the back right next to the sirloin or porterhouse. It is a great cut, sometimes under valued and is possibly the most flavoursome and versatile cut of beef.

It can be sliced into **steaks, with or without fat or used for kebabs, roasts, stirfrys, stroganoff, quick curries, etc.** It can be sliced thinly and marinated for the barbeque (see recipes for marinades) or crumbed and used for a schnitzel. Rump steak is all about the flavour. The three muscles making up the rump can be divided and trimmed of all possible fat and used for Asian cooking, steak sandwiches or for serving up to fussy eaters as minute steaks that don't require trimming on the plate. We call this **Centre Cut Rump**.

Basically anything you can do with beef you can do with rump and best of all it is much more economical to serve than some of its close relations (up to \$10.00kg cheaper than porterhouse).

We have good supplies of **Tasmanian Beef Rump** both in the **Tasmanian Premium Beef** brand and the **genuine King Island** brand and now also available in **Wagyu**.

Wursthaus Burgers (Pork-Salamanca Burgers, Beef & Chicken) are available in convenient handy packs of 6 fresh or frozen all made from the leanest and best cuts of locally produced meat. The burgers are great matched with any of the Tasmanian relishes and chutneys and served in buns on a plate with a side salad. Easy football fare!!

Semi boneless Nichols chickens - these are available in halves, either in a **Marbella marinade** or a **spicy barbeque marinade** and vacpacked for convenient storage in the fridge. They are easy to barbeque and simple to oven bake - just take 40 minutes in a moderate oven. If you prefer we can arrange to have whole semi boneless chickens ready for you to process in your marinade. See **Chef's Ideas** for some suggestions. Poultry provides a great alternative to the usual barbeque fare and with the warmer weather just ahead why not plan your next dinner party around the barbeque.

Rannoch Farm Quail are delicious, plump and tasty cooked on the hot plate and with minimal effort you have created a great starter. Quail can be purchased plain or in an Asian style marinade.

For the antipasto platters our full range of **salami** is now back in stock. Our range consists of **Landjager** - mild, slightly sweet, medium texture, **Mettwurst**, softer, mild, meaty, smooth, **Hungarian** - cracked pepper and brandy, **Pepperoni** - hot and spicy, medium texture and **Venison** - native pepper and juniper, coarse texture.

Chef's Ideas

With warmer weather looming our BBQs are being fired up for easy entertaining. To complement the beef and poultry cuts mentioned, here are some simple marinade recipes to suit your preferred cut- quantities are suited to 1kg+ meat. Lamb and pork cuts are equally as good.

MEXICAN

$\frac{1}{4}$ cup olive oil	$\frac{1}{4}$ cup orange juice
Juice of 1 lime	1 tsp minced garlic
2 tsp ground cumin	1 tsp chilli powder
Dash of tabasco	Salt & Pepper

SPANISH

$\frac{1}{4}$ cup sherry vinegar
3 cloves garlic crushed
salt & pepper

$\frac{1}{4}$ cup olive oil
 $\frac{1}{4}$ cup black olive tapenade

INDIAN

1 tablespoon minced chilli
2 tablespoons minced garlic
8 whole cloves
 $\frac{1}{2}$ tsp ground turmeric
2 large onions - chopped finely

2 tsp ground cardamom
2 tablespoons minced ginger
1 tablespoon chilli powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup red wine vinegar

ASIAN

$\frac{1}{4}$ cup peanut oil
 $\frac{1}{4}$ cup honey
1 tsp grated fresh ginger
2 cloves garlic crushed

$\frac{1}{4}$ cup dry sherry
 $\frac{1}{4}$ cup soy sauce
 $\frac{1}{2}$ tsp salt
1 pinch anise

MEDITERRANEAN

$\frac{1}{2}$ cup olive oil
2 cloves garlic crushed
2 tbs fresh mint chopped
1 tbs oregano & thyme leaves mixed

$\frac{1}{2}$ cup dry white wine
Juice of 1 lemon
1 tbs fresh rosemary chopped
salt & cracked black pepper

SATAY

$\frac{1}{2}$ cup crunchy peanut butter
2 tbs dry sherry
2 tbs lemon juice
2 tbs honey
2 tsp curry powder

1 cup chicken stock
1 tbs soy sauce
1 tsp grated ginger
1 clove garlic crushed
1 tsp ea ground cumin & coriander

Spice rubs - such as those from **Herbies** range complement all of our fresh meat products. Some of the most popular and versatile mixes are **Cajun, Crusting Mix, Chermoula, Ras El Hanout, Tagine, Tandoori and Thai**. If you have a few hours to marinate the meat, the results are well worth the effort. We must not forget the **flavoured butters** which are particularly good served on a grilled steak - so simple just mix your selected chopped fresh herb (eg: basil, rosemary, thyme, oregano, marjoram, sage, tarragon, garlic or a mixture of any) with some softened butter which can also be combined with some chopped olives, anchovies and/or sundried tomato. The combinations are endless and transform your grill into a real treat. Butters can be rolled into a cylindrical tube, wrapped in foil and stored in freezer for use later.

Cheese News

From the Kitchen

We now have a regular supply of fresh **Italian-style ricotta**, light and fluffy, perfect for all your needs. We also have marinated **Yarra Valley Persian Fetta**, excellent with leafy green salads.

Spring also means fresh goat cheese, we expect **Tongola goat cheese** from the Huon valley to be not far away. Look out for **Hans's fresh curd**, **Capri** and **Bloom** with the aged Billy closer to Christmas.

Our Saturday cheese tasting is very popular and informative and will continue with different cheeses from around the world. The "real" camembert from Normandy was very much enjoyed and we hope to keep a regular supply.

Cooking, Wine Classes & Dinners At the Kitchen

European Wine Course No: 3

Monday 28th September \$90

Wines of Italy

Following on from course 2 (Wines of France) we will look at wines from the major wine regions of Italy. These will be paired with a classic dish or produce of each region.

Middle Eastern Cuisine &

Tuesday October 27th \$140

World wine degustation

Menu available on our website: www.wursthauskitchen.com.au

The Christmas Celebration-made easy

Mon Nov 23rd & Tues 24th \$70

Chef Veronica will show us how to take the stress out of Christmas with some new recipes and handy tips on modern and traditional Christmas dishes.

Wine News

Tasmanian Wine News from the Kitchen

For the first time we have managed to source a **Wursthaus 2006 Cabernet Sauvignon / Merlot** from the Coal River Valley, it's a full bodied dry red showing delicious herbal, blackcurrant and cedary oak. A textured palate with fine tannins. This wine is not a clean skin but a wine made for the commercial market, a steal at...\$19.90 per bottle.

We have had many requests for half bottles of wine and now we have found a quality product. **Springvale Vineyard** from Cranbrook a quality producer of Tasmanian wine has supplied half bottles of **Pinot Noir '07**, **Pinot Gris '09** and **Chardonnay '09**. The perfect size if you only want one or two glasses of wine with your meal.

Imported Wine News from the Kitchen

A new range of exciting French wines are docking as I write this article. Wines from small **biodynamic and organic wine producers from the Loire Valley** and yes not just sauvignon blanc!

We have a range of wines made from **Cabernet Franc, Chenin Blanc, Gamay, Pinot Noir, Negrette** and the rare and only found in the Loire region **Romorantin**. A lot of these wines can only be found in small boutique wine bars and a few famous restaurants in Paris and New York..... and now Hobart! For detailed information on each wine please refer to our website or come and talk to Peter in the Salamanca Store. Look out for tastings of these wines in our store very soon. You will receive an email on the dates.

From Wursthhaus at Olivers

Following in the footsteps of Wursthhaus Kitchen, **Wursthhaus at Olivers** has been granted a **European Wine License**. Customers will now be able enjoy a selection of wines from some of Europe's finest wine producing regions.

New Wine on the Shelves

2007 'LZ' Tempranillo, Rioja - This is New Rioja - fresh, light, tight, made from good low crop tempranillo, wonderfully composed fruit. Black cherry, gamey animale ... very nice earthy perfumes and excellent acid/tannin structure. It's a really fresh, lively drink with good concentration of dark, spicy fruit. and because it is unwooded, you really get to know **Tempranillo** as a grape variety, straight up: good **Tempranillo**, like LZ, usually has 3 common characters - pithy black cherry fruit which is lovely and succulent; a more savoury middle which can be meaty/earthy; and a long, gently drying dark spice finish (licorice, cola,). Very natural, it is also very versatile with the foodstuffs of the Aussie Summer Plate - oil, citrus, vinegar, garlic sauce, chilli and all that is chargrilled.

2006 Castro Martin Albarino - **Albarino** is the name of the grape that makes this wine, and it is made most famously in Spain in a place called Rias Baixas (feel free to interpret pronunciation at will). My interpretation of the **Castro Martin Albarino** is that it is clean and fresh, citrus acidity and fine almost tropical fruits with a delightful apricot finish. I always think this wine should be poured into the glasses of Sauvignon Blanc drinkers to show them there is another way to vinous happiness, yet it has many wonderful similarities to dry Rieslings. It is pure and tight and full of flavour at the same time. This wine makes it on to my 'even though there is no room I want it in my fridge all the time' category.

Wursthhaus 2006 Cabernet Sauvignon / Merlot sourced from the Coal River Valley region is a new wine variety to add to our Wursthhaus range. Please refer to the tasting notes above.

Website News

For information about Wursthhaus products, suppliers, recipes and the latest news visit

www.wursthhauskitchen.com.au

or

www.wursthaus.com.au