



## Newsletter May 2010

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### Wine Club

6.30 pm Wednesday 26<sup>th</sup> May

John Baker will be tasting the Domain Road range of wines

6.30 pm Tuesday 8<sup>th</sup> June (day after Queen's birthday)

Nick Romans will be tasting Mt Beautiful wines, Two Rivers, Red and White Wine and a new dessert wine.

*Don't forget the delicious nibbles that accompany this event*  
Remember to book and let us know which event you wish to attend

### Ground News

Where are you all?? Our apologies for the roadworks, (yes we have it all day) and the visual barrier seems to be a problem, as not many people are braving fighting their way through. But inside we are alive and well. To help calm our jangled nerves and eardrums, and to attract you guys back, we are holding a wine sale of selected lines with good bargains to be had by all; on now!

Todd, our new hunky barista hails from Scotland and is yet another staff member who should come with subtitles!

Flic is back making desserts to take home for the cooler winter months, this week's is a Gluten Free Toffee Apple Pudding, Yummy

At Lyttel Local we were fortunate to have the Kate Anstiss Trio play jazz in our courtyard a couple of weekends ago. It was a fantastic day sipping wine in the autumn sun.... we will definitely be repeating this event.

### Cooking Class

MidWinter Feast

Thursday 24<sup>th</sup> June at 7.00 pm

\$60 a head must be paid on booking

In association with the Festival of Lights our cooking class for June will be how to cook a stress-free midwinter feast. As usual each course cooked will be eaten and matched with wines.

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### What's new in-store?

**Stemless wine glasses.** These black glasses are novel and perfect for red wine or gin and tonic. Jenny uses them at home and swears by them.

**Georges Michel Methode Traditionale** made by NZ's best bubbles wine maker from the Marlborough region.

**Milcrest Estate Savignon Blanc and Pinot Gris.** This is a small family vineyard from Nelson. These wines from Nelson tend to have more body and flavour than Marlborough wines in general.

**Kitchenware:** Check out our beautiful retro cake and biscuit tins and the old fashioned stove top coffee percolaters. Perfect for the coffee and cake occasions.

We have a new range of **Talbot Forest Cheeses.** The 'Big Cheese' strives to create authentic, hand produced flavoursome cheese. Canterbury is a good chalky brie with mushroom aromas. Waihi Blue – looks like Shropshire and tastes like Windsor with a creamy texture and salty tang. The cow's feta is a good solid feta and the Raukapuka Red is a unique cheese that has to be tasted as it defies description.

**Carchelejo** is a Spanish salami that is more like a coppa. Slice very thinly and eaten raw it is packed full of flavour.

**Coming soon!** We will be serving the genuine She Chocolate Mayan and Jaffa hot chocolate in our café. Now you don't need to wait for the Saturday market for a rich chocolate experience. Speaking of hot chocolate experiences, have you tried Ellen's new hot chocolate drink??? Ask her to make it for you next time you are in.

**Back in Store:** Truffle salami, Flic's favourite fare from Tuscany

Pistachio mortadella – perfect in a sandwich

### What is Tapenade?

Tapenade is hugely popular in Australian delis at the moment but of course we have had it at Ground for a while and our tapenade is made with a special recipe based on the traditional French one.

The original tapenade is a purée that stems from Provence, France and is used as a spread. The word tapenade comes from the Provençal word tapèno, meaning "capers," which are an essential ingredient, even though some people think of tapenade as basically "olive paste." It is considered a gourmet condiment.

The original spread contained capers, black olives, and anchovies, all of which were pureed along with olive oil. Other ingredients include lemon juice, seasonings such as fresh herbs, and garlic and some call for mustard, liquor such as cognac or brandy and red wine vinegar.

Tapenade can be served with vegetables, fish, or meat, and is sometimes used as a stuffing. It is often simply spread on artisan bread, pita, crostini, or crackers for use as an hors d'oeuvre. Some use it as a sandwich spread, while others use it to top baked potatoes or toss it with pasta.

Tapenade butter is created by combining classic tapenade ingredients with butter to make a paste. It is used as a meat garnish or inserted under a chicken's skin before roasting, and it is sometimes used to create a sauce. Tapenade butter can also be formed into a log, wrapped in plastic wrap, chilled, and served in slices.

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## Recipe of the Month

### Tapenade Pasta and other ideas

Heat a bit of oil in a heavy based frying pan, add finely chopped onions and pinch of dried thyme. After a few minutes when onion is translucent and starting to colour, add some minced garlic, slivered sun-dried tomatoes, olive tapenade and chilli flakes. Saute 2-3 minutes. Cook your favourite small pasta shape - elbows, orchiette or similar. Add some canned chickpeas to the frying pan and warm through. Toast some walnuts, chop coarsely, set aside. Wash, pat dry and finely chop Italian parsley or coriander, set aside. When chickpeas are warmed through, add drained cooked pasta to the pan and a little bit of pasta cooking water. Season to taste with salt and fresh ground black pepper. Adjust amount of "sauce" by adding more pasta cooking water. Top with freshly grated parmigiano, flat leaved parsley and toasted walnuts. Serve right away.

#### Other ideas for using Tapenade:

- Spread thick slices of toasted baguette with olive tapenade and crumble goat cheese on top. Stick under grill for a minute or so until cheese melts or browns a little.
- It's good on pizza, instead of tomato sauce. Just make sure you cut down on the salty toppings or else it'll be inedible.
- You can take some bread dough, roll it out, spread the tapenade on there, roll it back into loaf shape and bake. Voilà - olive swirl bread.
- Combine with mild unripened cheese (ie, mozzarella) as a filling for phyllo pastries.
- Put a dollop on cucumber slices or inside halved cherry tomatoes for hors-d'oeuvres.
- Mixed with butter as a vegetable topping (this is really good with asparagus or artichokes (It's great as a salad dressing – ( a simple tomato and onion salad, or with just rocket)
- If you like fish, tapenade is great spread over a fillet and roasted in the oven... add sun-dried tomatoes...very Mediterranean!
- Roasted or grilled salmon pairs well with olive tapenade.
- It's amazingly good in egg salad or deviled eggs.
- Add it to balsamic vinegar or lemon juice and add oil to make a nice olive-y dressing

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