

Ground Culinary Centre December Newsletter

Jenny has returned from her travels in Europe, full of amazing tales, 1000 photos and ideas for The Deli, The Wine Club and of course The Cooking Classes (read on). Graeme thought the reason for the overseas trip was for the series of lectures he was giving. Unbeknownst to him Jenny had other ideas; namely to indulge her passion for food and undertake a culinary tour of the Mediterranean.

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Turkey

While in the incredible city of Istanbul Jenny managed to spend most days visiting the spice market. This was, of course, in between sipping Turkish coffee and eating Koftë. The spice market (souk) was built by the Sultan of the time to finance the local Mosque. The market itself is housed in an ancient building in an L-shape creating a bustling bazaar atmosphere. Within the market were mounds of Turkish delight, an abundance of other sweet treats, nuts and of course sacks of spices and spice blends. Jenny has come home with no end of inspiration and the first on her list is an idea for a new salad spice blend. This is fantastic with tomato or cucumber salads, but ideal for all salads. A great addition to the Ground Essential range and just in time for the salad season. Look for it soon at the market in our new traditional Anatolian spice sacks, direct from Turkey. But, Turkey offered yet more; Jenny sampled indescribable white cheeses and 'the creamiest' yoghurt on the planet. The thing that really impressed her was the Turkish Extra Virgin Olive Oil the best she has ever tasted, and taste it she did, she scattered and drizzled it on everything she could. She has been missing it so much since she has come home, is now looking at ways to import it.

Italy

If you thought it couldn't get any better, Jenny left Turkey bound for Italy and in her words "words do it no justice a 'foody heaven'". This was Jenny's 5th trip to Italy however it still managed to astound her with the culinary delights on offer. There are too many to list so here are a few of the highlights. Jenny was invited for dinner in a large Tuscan Villa just outside of Florence she was able to sit in the original villa kitchen being dazzled as the host revealed the secrets of traditional Tuscan fare. An experience Jenny would love to share with you in the January cooking class.

By the sounds of things she spent a good deal of her time sipping Prosecco at bars in Florence and Siena (which Ground is now stocking and will be featured at the December wine class) absorbing the culture.

Travelling through the Chianti district Jenny uncovered a new supplier of fantastic salami, pancetta, and other porcine delights. While she was there she saw cheese caves full of varieties of Pecorino.

In Umbria, (Jenny's favourite region) she indulged in truffles. Tasting various ways truffles are used in pasta, sausages, salamis and cheeses. She has informed us it was all for the good of the deli.

Jenny's final culinary destination was Norcia. This town is situated in the hills, and is famous for its truffles and small goods, so much so, any shop in Italy specialising in these products is called a Norceria. The hotel where Jenny and Graeme stayed belonged to one of the original families, famous for their hotel, restaurant and products. The hotelier was so enthralled by Jenny and her tales of the deli and New Zealand that she was eager to export her smallgoods to Ground and suggested hosting cooking tours and truffle hunting trips via Ground and Jenny. Food for thought. See 'what's new in store' for our smallgoods.

Cooking Classes

The December cooking class of 'Easy Christmas Entertaining' is already fully booked. So, get in early for January's class. Jenny will be doing a 4 or 5 course traditional Tuscan meal using fresh produce and imported Italian cheeses and small goods.

Watch this space for the date.

Wine Club

Ground would like to celebrate the closing of the year with a 'Grand Tasting Occasion'. Ladies, dig out those cocktail frocks and Gentlemen polish those shoes as this is an evening devoted to comparing sparkling wines from New Zealand, Australia, Italy and Champagne from France. For this special occasion our hors d'oeuvres will be as grand as our Bubbles.

Our host for the evening will be 'Gerald' from Cellarworks who will be guiding us through the bubbles and comparing a few:

Prosecco (Italy)

Forest Estate 'Bridgid's Bubbles' (NZ) vs Sherwoods 'La Verique' (NZ)

Curvee No 1 (NZ) vs Elna Champagne Blanc de Blanc (France)

Elna Rosé Champagne (France)

Forrest Estate Sparkling Shiraz (NZ) vs Penley Sparkling Pinot (Australia)

Because of the special selection and occasion there is an additional charge for both members and casuals - \$40 for casuals and \$20 for those with a year's membership

Tuesday 9th December from 6.30pm onwards.

Please book to secure a spot, as we have limited room.

What's New in Store?

- We have a new range of jams, preserves and chutneys in store. An interesting variety made right here in Lyttelton. Look for Blissful Living on the shelf and be sure to try the Melon and Lemon jam with the fresh croissants in-store
- As featured in dish Equagold Glacé fruits and mini oranges. Perfect for those Christmas treats or for making your own fruit mince pies
- More Christmas treats are Mac's Pure Butter Shortbread from Scotland
- 'Cantuccini', a biscuit similar to biscotti. It is used in a traditional Italian dessert by dipping into a Vin santo (sweet dessert wine) or Marsala.
- 'Tchocolat!', this is chocolate on a stick. Melt this in some hot milk to make the creamiest hot chocolate. There are two flavours Vanilla or Madagascar.
- We are also now stocking Copperneur Chocolate the fantastic flavours are Saffron and Orange, Lavender and Cranberries, Rose Petals and Grappa, Apple and Calvados or why not Chilli and Highland Whiskey.
- Just in time for a great Christmas treat is the traditional Italian Panettone. Panettone is full of mixed fruit and sits half way between a bread and a cake (read on for this month's recipe using Panettone). You can buy a small or a large Panettone.
- From the Deli we have Porchetta, herb stuffed pork loin – a discovery from Italy that Graeme will eat day and night!
- Also new to the deli Tartufo (truffle) Salami, and two new Nelson soft Goats Cheese from Meadowcroft. If you think Goat's cheese is too "goaty" think again!
- Just in time for summer, a delicious range of French Cordials great as a cordial or use in a cocktail or summer punch. The flavours are Raspberry and Rose, Summer Berries or Gooseberry and Mint
- New to our Bubbles range we have Prosecco sipped on many occasions by Jenny whilst in Italy, we also have Cremant de Bourgogne a French Methode Traditionnelle and Penley Sparkling Pinot. The Prosecco and the Penley both feature at the wine evening for December.
- We have two new ports; Graham's 'The Tawny', which is a small hand produced batch. We also have Grant Burge 10 yr old tawny.

- From Green Man beers we have their Christmas gift packs of 2 beers and two glasses, locally brewed and organic beer.
- In the cookware range we now have mini cake pans just in time to make a Christmas cake for 2!
- Christmas cookie cutters both large and small, why not get the kids to bake and ice some festive Tree decorations
- Silicone cooking bands, this is the new replacement to string, durable and long lasting
- And where would you be without a Molinillo? A Mexican chocolate blending/frothing implement. A fantastic gift for the person who has everything.
- Back in Store are very stylish white ceramic tea and coffee pots.

What's New Next Door?

For those of you who remember; the Ground premises were originally Lyttelton Liquor, which was then incorporated into the deli. But, alas earlier this year, Ground lost the full licence and could no longer sell spirits. We have now regained our full bottle store licence and are opening a small shop right next door to Ground. The new shop will sell a good range of spirits including bulk and top shelf, a larger range of beers than Ground can hold in its one fridge and lots of quaffing table wines. The shop will also carry some RTDS. But wait there is more, the shop will also have something quite unique to Lyttelton, so be sure to come in and see if you can spot the difference within the store. The new shop will be appropriately named 'The Lyttel Local'. We hope for it to be opened in a week's time so watch for the launch party notice.

Recipe of the Month

A simple but decadent dessert. And a nice way to use Grandma's old china teacups.

Teacup Panaforte Mousse

Mousse

500gm block of dark chocolate

2 eggs

150ml cream

Equagold bitter orange glacé

1 x panaforte

1 cup strong coffee

zest of 1 orange

cocoa powder

Melt the chocolate with 3 tablespoons of cream. over a double boiler, cool to room temperature. Fold in 2 egg yolks. Beat the whites separately then fold into the chocolate mix. Whip the rest of the cream and fold in. Chop the glace fruit finely and fold through the mousse.

Slice the panaforte into small slices. Dip each slice into the coffee and place into the teacups. Top the teacups up with the mousse mix. Chill. When serving decorate with orange zest and cocoa powder.

We hope you all have a Merry Gourmet Christmas
The team at Ground
