

Ground Culinary Centre February Newsletter

I can hardly believe we are into February already for 2009, but here we are. We have had a fantastic Christmas and New Year at Ground all thanks to the great support we have been getting. We have also been beavering away with the new Ground website, preserving and bottling seasonal fruits and launching our new range of wines made especially for Ground. The Lyttel Local is also up and running and has started it's very own group, aptly named 'The Lyttel Lushes' so, come in and sign up for a Lushes cards which entitles you to \$50 off after spending \$500.

What's in this newsletter:

- Ground's Boxing Day Sale
- Ground's New Website
- Wine Club
- Cooking School – Tuscan Evening
- What's New In-store
- Chef's Recipe of the Month

Waitangi Weekend Sale

As usual we are late so, our Boxing day sale is now on Waitangi weekend. For the first time ever Ground has decided to have a sale, this green spot special means bargains on selected items in store. Everything from cheese and olive oils to kitchenware; including Le Creuset. Up to 50% off everything with a green dot. 3 days only so be quick.

Our Website

The Deli finally has its own website, check it out at:

www.ground.co.nz

For those of you that know that address as the site for Ground Gourmet Essentials, don't worry. That website is now incorporated into the Deli site, just click on the Ground Gourmet Essentials logo in the menu column. You can still get to all our recipes and spice information.

The Deli site is still a work in progress and we look forward to your feedback.

Wine Club

To all those that were eagerly awaiting the January tasting we are sorry there wasn't one. We couldn't pin anyone down to host the tasting, most people were still away on holiday. However, all is not lost as we are going to fit 3 tastings into the months of February and March. And to begin the New Year Ground would like to launch Dirty Dogs Wine made especially for Ground.

Wines

Dirty Dogs

Marlborough Sauvignon Blanc

Central Otago Riesling

Hawkes Bay Chardonnay

Hawkes Bay Cabernet Merlot

and

A Wild Card

Don't forget the tasty treats prepared here at Ground to accompany the wine selection

Thursday 19th February from 6.30pm onwards

\$10 for casuals and \$50 for a year's membership, which entitles you to 12 tastings

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

Cooking Evening

As promised Jenny is hosting her Tuscan Cooking Class. This evening is based on what she learnt in the villa outside Florence. As usual there are four courses to cook and eat with accompanying wines.

True Tuscan specialities including:

Coccoli

Pici con le briciole - a traditional pasta dish from Sienna

Arista arrosta – a traditional baked pork dish

Lorenza De Medici's Summer Dessert

This class will be held on Thursday the 26th February from 7pm. Remember to book and pay early as it is sure to fill up quickly. \$50 a head.

What's new in-Store

Cookware:

- Tea Infusers- sturdy good quality infusers for 1-cup loose leaf tea (the only kind to have)
- 10 Cup stainless steel stovetop espresso pots
- Nut crackers
- Crayfish crackers
- Spice grinders – a fantastic crush grind mechanism that lets you do salt and pepper but also cloves, seeds etc
- Funky citrus juicers that you leave in your lemon, lime or orange and leave in the fridge until the next time you need a splash only

- Duo salt and pepper grinders
- Pizza stone and mezzaluna
- Hand held mandolins
- Black and red tip scales
- Le Creuset Whistling Kettles
- Amuse Bouche Pinch pots and cocktail spreaders

We are introducing two new cheeses to the deli:

- Montasio - a strong Italian cheese, which is characterized as sweet, but as it ages, the cheese takes on a certain piquancy
- Delce Log - a triple cream cow's milk cheese that is enriched with cream. It is soft-ripened in the tradition of a brie.

In the grocery area we have made our own red currant syrup. Thanks Janet Tome and Keira for all the picking! Jess assures us it is perfect on porridge for breakfast. Also great as a sauce on meat dishes (see our recipe below). Will has also made a new batch of his famous plum sauce. Thanks Jilly, Giuliette and Amelia for the picking! Nicely piquant, we serve it on the side of our venison sausage rolls. It is also great as a marinade for meats and fantastic as a BBQ sauce.

Chef's Recipe

Cumberland Sausages with Wicked Mash

This recipe serves 4

8 Murellen Pork Cumberland Sausages
 2 Onions
 4 Murellen Streaky bacon rashers
 1 kg of Agria Potatoes
 1 Tbs horseradish
 Splash of white wine
 Ground's Red Currant Syrup

Boil the potatoes with the skin on. Grill the sausages.

In a pan fry 1 onion and bacon set aside and cool.

Mash potato with butter, salt and pepper and crème fraiche
 Add bacon, onion and horse radish

For the gravy fry the other onion until golden add a splash of white wine and Ground's redcurrant syrup, simmer until thickened.

To assemble: Place mash on the bottom, sausages on top and flood with gravy

We use Murrellen sausages. The sausages come from free ranging happy pigs that are lulled to sleep each evening with soothing music. These sausages are made without additives, preservatives or fillers.

The Team at Ground