

Ground Culinary Centre May 2008 Newsletter

April has slipped by us here at the Ground Culinary Centre, mainly because we have been so busy with renovations and expansions (more about this later). As such we have been a bit tardy with getting information out about Cooking Classes and Wine Club, so we do apologise to those who have been patiently waiting; but you will see why next time you pop in.

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Falling Walls Means Increased Choices!

Over the last month a lot of dust has been flying at Ground, with two walls coming down to make way for extensions. As we move into the cooler months (though hasn't the delay in this been fantastic!!) we are sure that our lovely customers would enjoy their coffee and freshly made deli food inside the shop rather than at the table and chairs on the footpath. With only one antique ship's bed/couch to sit on inside we could see fights breaking out, so the office wall has been knocked down and the front of the shop now has **more seating space** for you to enjoy. And in response to demand for even **more products**, we have knocked down another wall at the back of the grocery deli section to allow for more space at the back of the shop (and uncovered a lovely old fireplace behind the wall in the process - come in and have a look!).

The new space allows us to be a bit more creative with our offerings, too. Instead of just the freshly made sandwiches to order, or the amazing range of soups and pies that Flick keeps creating, we have designed a **new deli food menu to eat-in**. Customers have commented on the freshness of our salads and sandwiches and the need to provide these to eat-in, so we have taken note and expanded that. Flick has come up with a menu that includes the products we sell fresh, so that everything will be made to order: no paninis and quiches sitting in cabinets all day, but instead fresh handmade pasta with sauces made on the spot with ingredients out of our deli cabinet, interesting breakfasts made with Annie's free-range eggs and Vic's or Rachel Scott breads, and dishes from around the globe reflecting our exotic approach to food. We welcome you to come and have a look at all the changes. The new menu should be up and running in about a week's time.

Ground Culinary Centre Cooking School

The French Cooking Class in April was great fun, with Chris showing off his skills

and knowledge; Raymond Blanc missed out when Chris decided to move to New Zealand!!. The Vouvray wine proved to be a real favourite. The cooking classes are getting very popular, and space was a little tight for this last class. But hopefully the renovations will mean that we can spread out a little and move the class to a more comfortable area of the shop. The **next class** is going back to our roots at Ground, with a focus on **Middle Eastern** spice blends and cooking including:

- Using and blending spices
- Mezze
- Tagines
- Middle-Eastern Sweets

Be quick to secure your place, as numbers are limited . To contact us for bookings:

- Call in to the Ground Culinary Centre at 44a London Street, Lyttelton
- E-mail us at info@ground.co.nz
- Call us on (03) 328 7275

As our previous course was quickly over-subscribed we do require full payment of \$50 per person at the time of booking.

Wine Club

Since we missed an April session we will be fitting 2 into one month coming up soon, so that those who have taken a club membership don't miss out on any quaffing. A perfect excuse to spend more evenings in a warm deli enjoying great wine as the nights get colder. Our **next wine club tasting** is on **Thursday May 22nd** at 6.30pm. We are lucky enough to have Alisdair Gartly hosting this session on Old and New; Near and Far. He will be tasting the following wines that he has selected to give a range of styles. He will also provide some insightful comparisons:

Whites

- Zilzie Viogner
- Blackenbrook Pinot Gris
- Hanehof Gewürztraminer
- Mebus Chardonnay

Reds

- Torres Coronas
- Domaine Sarda Malet
- Shotfire Quartage
- Zaraphath Shiraz

These wines are all ones that you may not have tried but will be surprised by. Alisdair also has a little trick up his sleeve to show you as well. And of

course William will be matching these wines with some of his delectable finger foods, too.

As usual places are limited for the Wine Club, so please RSVP if you would like to come on May 22nd. It is \$5 per head for casuals or \$30 to join the club which entitles you to a year's tastings and events.

What's New In-store

Due to very popular demand, Flick has become a bit of a **pie** expert. Her pies sell before they've had time to cool. Especially popular are her double beef and bean with stout, her pork pies and Russian carrot pies. There is a different one every day to try.

William has been coming up with delectable **deli treats** as well. Look out for his:

Spiced red wine reduction - in gorgeous little bottles

Fresh herb mascarpone

Dessert quince poached in spiced red wine - delicious with whipped cream

Lemon and cumin hummus - he can't seem to make enough of this

Marinated feta - with spices and lemon - makes a lovely gift

Also, just arrived from **Pukara Estate** in the Hunter Valley is a gorgeous range of **extra virgin olive oils and vinegars**. These guys know what they are doing with their flavours. The olives are pressed together with the fruit or spice used as flavouring, to give a superior taste. There is no compromise in the quality of the oil either. All extra virgin, first-pressed (by stone of course). Some other companies only use olive oil (not extra virgin) and add the flavourings afterwards. Taste the difference with this range which includes flavours like wasabi, lime, pepper, lemon and garlic. These are the only oils we have found that come close to the fantastic New Zealand Simnulovich range.

Pukara Estate also has an amazingly good Caramelised Balsamic Vinegar - great on fruit for dessert or used in sweet and savoury cooking. They also make a very interesting Spiced Aged Balsamic.

Come in and try these on our now larger tasting table by the deli fridge.

If you stayed indoors over this past glorious summer, you will not have noticed that we sell New Zealand's best **gelato**. Made by an Italian (of course) in Christchurch, this is the real McCoy (or should that be "Maldini"?). The fruit flavours are all dairy-free and fat-free, so can be eaten with a clear conscience, but really that is by-the-by with this gelato. It has a genuine, rich flavour that you will love. The lemon is so refreshing, the chocolate so rich, the raspberry so delicious, the passionfruit so, we could go on and on. The staff have taken to having daily **affogatos** with the gelato, a treat you really must try if you are hedonists like us - a scoop of your favourite gelato in a cup quickly topped with a shot of hot espresso. Indulge!

Having a Party?

Did you know we can help with all your **catering** requirements if you're having a function of any sort? >From dinner for a group of friends or family to canapés for a hundred guests or more; we have a menu to suit.

Mother's Day

Don't forget Mother's Day on **Sunday 11th May**. For the gourmet mum, we have some pre-made **gift-packs** ready to go. Try the Paella pack including paella pan, calasparra rice, saffron and paprika. Or the gluten-free pasta hamper, with all sorts of yummys in it. We can also make up gift baskets with your choice of items in it, or you can give her one of our **gift vouchers** for her to choose something for herself. We are open on Sundays, so you could also bring her in for lunch or a coffee and something sweet.

Chef's Recipe of the Month – Autumnal Pumpkin Salad

This dish can be served warm or cold. The combination of pumpkin and Spezie is gorgeous but throw on a drop of truffle oil and you have magic. Don't worry too much about measurements, it is all to taste.

1 red onion roughly sliced
1 large piece of pumpkin, cut into cubes
2 Tbspn garlic oil
2 Tbspn Ground's Sicilian Spezie
100gm feta cheese, cubed
small bunch fresh spinach leaves
2 tsp truffle oil

Toss the cubed pumpkin in the garlic oil (or use pepper oil if you prefer). Roast in the oven at 180 degrees for about 15 minutes. Stir in the red onion and the spezie (adding more oil if necessary to stop it sticking) and put back in the oven. When the pumpkin is cooked take it out of the oven and sprinkle the truffle oil over the pumpkin mix. Add the cubed feta and the spinach leaves and toss gently. Serve with crusty bread and a bottle of Pegasus Bay Pinot Noir.

That's all for now. Enjoy the move to cosy indoor eating and remember to ring us or pop in and see us if you have any culinary questions. We will do our best to help.