

Ground Culinary Centre September 2008 Newsletter

The first month of spring is coming to an end and daylight saving is about to begin, which means BBQs and glasses of wine in the twilight.

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Changes

Lyttelton has been through a few changes in the last month. We just want to thank our customers who have suggested new items that we could stock, so that they can continue to shop in Lyttelton with ease. We have added more meat; a range of organic, free-range pork, beef and lamb. Some new pork and beef sausages with fantastic flavours, plus bacon, black pudding etc. We have also added more vegetables to the stand. But because we are limited by space in the shop we have had to store a lot of this fresh produce in the back chiller. So please feel free to ask us if we have something you are after, but can't see in the shop. It may be out the back.

And we would love to hear any more suggestions you have for items you would like to see.

The wine and beer range has also increased due to demand, but again we have had to stock most of the beers in the back chiller, so please ask if you want a particular brand.

Wine Club

An Evening of Old World vs New World

This month Ground is investigating Old World Wines (those produced in Europe) vs New World Wines (our very own wines from here and Australia). Our wine aficionado for the evening will be Gerald from Cellarworks. So, come along and sample the difference in varieties such as Pinot Grigio vs Pinot Gris. About 8 wines will be sampled (And no, Gerald doesn't talk too much!)

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

selection

Tuesday 30th September from 6.30pm onwards.

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

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

Ground Culinary Centre Cooking School

Well our next cooking evening is looming. Tuesday 7th October is an evening of Indian delight. Jenny and Will will be hosting this night with the help of Flic. You will get a chance to make your own curry paste and sample classical Indian Dishes. We may need to run a second evening as many people have expressed an interest. We should be able to let those people know by next week.

Don't forget that November's class is a Thai evening and will feature a Guest Thai Chef. This will be on November the 11th. Remember to sign up early for the classes as they are filling up fast and we do have limited space.

Some classes have not been fully attended as people who put their name down just didn't turn up, and people who wished to come have missed out. So, to ensure your spot we will now need full payment upon booking.

New In Store

Our Cheese selection is continuing to grow:

- Regional French Beaufort is one of the most popular cheeses in France; subtle flavour with a firm texture great in a grilled ham and cheese sandwich
- Greek Kefalograviera. This cheese is similar to Haloumi great to roast or fry as it holds its shape
- Banks Peninsula Gruff Junction Chevago; a local cheese based on the classic Spanish Manchego; firm cheese great eating by itself with our very own Membrillo
- Shropshire blue is back

Just in time for the summer season we have expanded our range and style of picnic baskets. To complete your picnic experience let us fill the baskets from our range of picnic menus accompanied with wine or organic fruit juice.

We have recently expanded the authentic Tio Pablo Range. This range is gluten free and uses organic ingredients where it can. Featuring:

- Instant Corn Masa Mix to create your own Tortillas
- Mexican Seasoning Mixes
- Corn Tortillas
- Azteca Drinking Chocolate Powder and if you thought you needed an excuse for to buy the chocolate look no further than the following recipe

Recipe

Best Ever Gluten Free Chocolate Cake

175g Azteca Drinking Chocolate Powder
1 Tbsp brandy or cognac
1 Tbsp strong black coffee
100g butter
100g caster sugar
100g ground almonds
3 eggs, separated
Icing Sugar to coat

Cream butter and sugar. Add chocolate, brandy and coffee. Mix Well.

Stir in almonds then stir in lightly mixed egg yolks

Beat egg whites until stiff. Stir a spoonful of the whites into the mixture to lighten it, then gently fold in the rest and turn into a buttered, paper-lined 20cm round cake tin.

Bake at 160°C for 45 minutes to an hour. Leave to cool completely, before carefully turning out. The top will form a crust and may break, but a quick dust with icing sugar through a sieve before serving, and it will look just like a brought one.

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