



Newsletter November 2010

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Wine Club & Cooking Classes

Firstly our apologies for not having wine club since the earthquake, however we are endeavouring to organise one for December.

We have private cooking classes booked for November and December so our next public ones will be in the New Year. As well as our regular monthly themed classes, Lloyd will be running another 8 week group of master classes in February/March to kick off the year.

Ground News

Now for the worst kept secret... Yes we are moving to the Empire Hotel lock, stock and barrel. In fact we were supposed to be moving this week. However, the earthquake shook those plans a little and now it's going to take a while to repair, but I guess you know that!! We need earthquake strengthening and redecoration work to be done, so unfortunately are not able to move until nearer July next year. We are looking forward however to a bumper summer here with tables and chairs out on the new larger footpath (hopefully licensed - fingers crossed!) Don't forget about the shady licensed courtyard out the back.

We were hoping to have our new large commercial kitchen up and running for the busy summer season but it's not to be. Flic and Dan are stoic about working in their 2m x 2m kitchen for yet another busy time, so we appreciate your understanding of their frustrations in not getting their delicious food out to you as quickly as they would like because of limitations of facilities.

And so for the summer we have a few changes. There are some new dishes on our café menu as well as the Chef's Inspiration blackboard which changes regularly depending on the fresh produce available and whatever Flic, Jenny or Daniel feel inspired by.

The other big change is we are now open from 8 am Monday to Friday, 9 am Saturday and Sunday so you will be able stop in for coffee and/or breakfast on your way to work or when dropping the kids off to school.

Why not treat yourself and try our new house made Jamaican Lime Banana Bread toasted and served with grilled banana, maple syrup and cream.

This is your last chance to place your orders for Christmas hams, half hams, turkey, duck and salmon. Relax a little this year and let us smoke your salmon and glaze your ham. Orders will need to be in by the end of next week (28th November). We will have an order sheet at the counter.

Ground Culinary Centre
44 London Street, Lyttelton, New Zealand
Telephone: +64 3 328 7275
Fax: +64 3 328 7282
Web: www.ground.co.nz





What's new in-store?

Himalayan Harvest Volcanic black salt with over 84 minerals and trace elements including vitamin A. Also back in store is healthy natural Himalayan Pink Salt.

A good range of English and European cheeses have just arrived including Stilton, Shropshire Blue and heaps of the gorgeous genuine Roquefort. For summer we have fresh homemade artisan pasta in different flavours and styles. The porcini parpadelle is divine as used in the Rick Stein recipe in our Recipe of the Month section.

We still have the Mas Portell truffle infused oil, but we now also have the much stronger essential truffle oil – expensive but a little goes a long way .. divine!!

We have a lovely new range of Tala retro baking equipment just in. Remember the 70's cone shaped multi-measuring device or the trigger handled flour sifter?

Tala have also produced high quality pastry cutter sets and icing syringe sets both presented in their own tin. A real blast from the past!

Going like hot cakes are the colourful Zito oven proof and microwave safe casserole dishes. They range in sizes from single serving to 2 litres. For the children Advent calendars are in store with delicious European chocolates. These are selling for \$4.40, and its only two weeks until December 1st !!

3 Boys Aftershock beer is unfortunately no longer available but we do have in stock a new range of Pinot Noir called 7.1 from Torlesse. It's a very good wine unbelievably priced at only \$12.50 per bottle. Something different as a gift for out-of-towners?

Skye has at last rejoined the Dirty Dogs wine set, a better than ever Cabernet Merlot.

Where's Jenny been?

To escape the aftershocks Jenny took off to Sydney for 4 days and was lucky enough to meet a few of her food heroes, namely Greg Malouf, Al Brown and Rick Stein. She was inspired by Luke Nyugen and Kylie Kwong and managed to get a promise out of Rick to come and visit in 2011 – maybe we can talk him into conducting a cooking class? But even more inspiring was meeting Joe Barza – Lebanon's answer to Rick Stein, a celebrity chef with a big following. Joe confirmed for Jenny that Ground's Toum (which she just happened to have in her pocket) was in fact the genuine article (more genuine than his – his own admission!) and he was surprised that someone in NZ could make it so well. A big boost to our confidence indeed and although Toum is so tricky to make (and often fails) it has re-affirmed our original intentions of making the genuine article only – no cheating or short cuts.

That said, Ellen (who often makes the Ground Toum) experimented the other day and has come up with a smoked garlic Toum. It's incredible - nice and smooth. Do come in and try it!

Jenny came back from Sydney truly jumping with ideas for Lebanese and Iranian dishes. With both Lebanese and Persian cuisines being steeped in time, there was a lot to indulge in. She thinks it will be the next big thing downunder!! Ask her about it.

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Recipe of the Month
Parpadelle with Porcini, Garlic
and Truffle Oil

Serves 4

25 g (1oz) dried porcini mushrooms
450 g (1lb) fresh parpadelle
5 tbsp extra virgin olive oil
4 small garlic cloves, thinly sliced
8 tbsp roughly chopped flat-leaf parsley
Sea salt
Truffle oil, to serve

Cover the dried porcini with warm water and leave to soak for 30 minutes.

Drop the parpadelle into a large pan of well-salted boiling water (1tsp of salt per 600 ml water), bring back to boil for 2-3 minutes or until al dente.

Meanwhile drain the mushrooms and slice them thinly.

Put the oil into a large pan with the garlic and leave to sizzle gently for 1 minute.

Add the mushrooms and cook them for another minute.

Drain the pasta, add to the garlic and mushroom in the oiled pan. Add chopped parsley. Toss together.

Spoon the pasta into 4 warmed bowls, sprinkle each one with a little truffle oil and serve immediately.

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