



WINTER 09

Issue 10

May 2009

QUICK REFERENCE

COOK SCHOOL DATES

June 16, 17
Spanish Tapas

July 21, 22
French
Techniques and
Philosophies

August 18, 19
The mystery of
Pasta

\$80 per class

03 377 6994 for
bookings

ITS OFFICIAL!

You are shopping at one of the best.

Mercato has been nominated as outstanding supplier in the 2009 Canterbury Hospitality Awards.

Canterbury's top restaurants choose to use Mercato as their supplier of premium ingredients.

We believe everyone can create stunning food at home too when you have access to the right ingredients and some friendly helpful information.

MERCATO COOK SCHOOLS EDUCATION ENTERTAINMENT EATING



Winter may bring the onset of cold weather but at Mercato we have the perfect foil for chilly nights. Join us in the warehouse (heated) for demonstration style cooking classes highlighting our artisan products from Italy, Spain and France.

At each class you will receive recipe cards and tasting notes for the wine matches. We cover entrées, mains and desserts. Expect to eat a great supper, to learn, to laugh, to ask questions and to enjoy.

Ph 03 377 6994 to reserve your seat.

For corporate group classes or enquiries please call Ngaire on 03 377 6994.

Tuesday 16, Wednesday 17 June

Learn the simple art of traditional Spanish tapas. Little plates of regional ingredients that don't require a lot of work but do result in stunning flavours.

Tuesday 21, Wednesday 22 July

Easy to grasp French techniques and philosophies that offer inspiration that can be utilised in any economic climate.

Tuesday 18, Wednesday 19 August

Unraveling the mystery of pasta, shapes, sauces and servings and how to cook the perfect risotto.

Classes host 30 people and cost \$80 this covers demonstration, tasting supper and wine matches. Payment must be made when booking to secure your place—refundable up to 10 days prior to the class.

COMPETITION



WIN 2 TICKETS TO THE MERCATO COOK SCHOOL

Each time you shop* at Mercato in the month of May you are entered into the draw. One name will be drawn on 1 June for 2 tickets to the cook school of your choice valued at \$160

***Purchases of food or kitchen products only are eligible for entry to the prize draw. Trade purchases and cook school ticket sales are not eligible.**

Cuisine Artisan Award Winners 09

Congratulations to all the Artisan producers named in the March issue of Cuisine Magazine. Mercato is the place in the South Island to find most of these products—in some cases the only place in the South Island. Below you will find a list of the producer and their winning product that are available in the showroom.



Supreme Winner

Salumeria Fontana - Sicilian sweet fennel sausages, pure pork meat in natural casing made in the Italian style with whole fennel seeds. Also available Sicilian spicy fennel and Mantova sausages



Sherrington Grange—Havelock cheese, pressed cows milk cheese washed in brandy and wrapped in chestnut leaves. Also available Mahau Gold

Ringawera—Sesame Seed lavash, crisp flat bread studded with black and white sesame seeds. Also available Sea Salt lavash

"You can see they're good quality. No sinew or rubbish. You can't hide anything"

Aroha—Elderflower and Rhubarb sparkle, effervescent elderflower cordial with rhubarb. Also available Elderflower sparkle, Elderflower & Blackcurrant sparkle, Elderflower & Feijoa sparkle.

Ludbrook House—Dessert figs, gently poached sweet figs with ginger and lemon. Also available Preserved lemons.



Aromatics—Wine barrel-smoked Mushrooms, plump mushrooms smoked over red wine barrel chips then stored in sweet vinaigrette.

Provisions—Roasted Cherry Chutney, Central Otago cherries gently cooked with a little vinegar resulting in a balanced sweet & sour flavour.



PRODUCTS WE LOVE

Pumpkins are in season and we relish drizzling **Vincotto**—try orange or original over roasted slices before serving.

Vincotto is the cooked juice of late harvest grapes. It has been aged for 4 years in oak barrels. Syrupy and naturally sweet with not acidic aftertaste. From \$12.00

I can't help myself when we have a pack of the **Ines Rosales** sweet tortas open. These Spanish flat breads are studded with anise seed and brushed with a sugar syrup—crisp, a hint of spice and with enough sweetness to make them a very very moreish snack or together with hard or blue cheese. \$9.50



Nothing like a bit of colour in the kitchen when the day outside is turning grey. **Klippan dish cloths** from Sweden are just the ticket.



With great pictures and designs like the Autumn leaves and happy hens below kitchen clean up will be easy. The print doesn't wear off and they will stand up to countless washes through the machine or the bleach bucket. \$9.00

Also from **Klippan** we have bright tea towels made from open weave 50% linen and 50% cotton - great for glass ware and china \$22.00

