



April 2009

## welcome

Our new menu rolled out without a hitch in late March and people have been quick to find their new favourites. As always, perennials like our in-house muesli, the breakfast Bacon and Eggs, the bagels and the BLAT have remained, but there are plenty of new ones to pick from. If you haven't done so already, come in and try something new. We are now opening our winter hours, which see us closing at 4pm every day of the week. Opening hours remain the same - Monday to Friday 7.30am, Saturday 8.30am and Sunday and public holidays 9am. Also, remember to check out the products on our new retail shelf. The more perishable products are held in the chiller so don't forget to ask about them too.

## coffee card draw

Congratulations to:

Bridget Harwood

Vanessa Barnett

Bring this newsletter in to the cafe during the next month to receive a bag of Atomic coffee, ground to your needs

## what's hot

This month's best seller has been the Nasi Goreng. This dairy-free meal is proving very popular. It comes with either prawns or chicken and combines a refreshing mix of veges and egg omelette tossed in fried rice and served with a cashew nut sauce and sambal oelek.

## up-coming exhibitions

Larisse Hall	5 - 25 April
Tania Bostock	26 April - 16 May

**cable bay cafe** Just 5 days left till Cable Bay Cafe closes for the season. So go and try their new menu this weekend, before it's too late.

*Open Wed to Sun - 10am to 4pm*  
799 Cable Bay Rd, on the left just before the beach ph 546 8799

**Give us your feedback - mail us back!** We love to hear your feedback on what we do here at the cafe

## morrison's recipes

This moist sweet slice has been on the menu since the early days of the cafe. It can be munched straight out of the cake tin or served more elegantly with a side of cream or yoghurt.

### lemon slice

Base:

225gm butter - softened

70gm icing sugar

275gm flour

Place butter in a cake mixer bowl, whip until white

Add icing sugar and whip again till light and fluffy

Add flour and mix till it comes away from the sides a little

Line a swiss roll tin with baking paper

Press the base dough evenly into the tin

Bake at 180C for 15 minutes until the dough starts to colour slightly

Topping:

400gm sugar

4 eggs, beaten

6 tbsp flour

1 tsp baking powder

150ml lemon juice

2 lemons, zested or grated rind only

Place sugar and eggs in cake mixer bowl, mix on low speed for 1 minute

Add flour and baking powder, mix gently. Add lemon juice and zest or rind, mix again. Leave to stand for 10 mins then pour on to the pre-cooked base

Turn oven down to 160C and cook topping for 35 mins. It should be firm to touch. Cool

Sprinkle with icing sugar to serve

## retail area

Try a pack of our in-house muesli, spiced nuts or our wheat and gluten free bread. And ask at the front counter for our cashew nut & capsicum pesto, in-house mayonnaise and hummus, which are all in the chiller. Plus there's hemege3 hempseed oil and Kakariki's EV olive oil, several different Atomic coffees and their Fair Trade dark hot chocolate powder as well.

many thanks

the team @ Morrison Street