



## welcome

February 2009

Welcome to our first newsletter for the new year. It's already part way through February -how the time flies. So far we've had a very busy summer with the cafe full day after day after day ..... We were very pleased to be voted Best Cafe and Best Coffee in Nelson in the recent Wild Tomato awards, which are now judged by popular vote. Many thanks to all our loyal fans. We are launching our autumn menu in mid March, so if there's anything on the current menu you still haven't tried you've only got another month to come and do so. Watch out for our new retail area, which will be stocked with some of the yummy things that make our menu so interesting - more on this later. We also have menu items available for take-away if you're short on time. Ask at the front counter. And lastly, congratulations to our head barista, Max, who performed well at the national barista champs in Christchurch last week. Go Max!

## coffee card draw

Congratulations to:

Colin Wright

Lynda Daisley

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

## our new retail area

Because we have so many requests from happy customers wanting to take a taste of Morrison Street home with them we are now packaging some of our favourites in eco-friendly take-home packs.

Over the next few weeks watch out for our in-house muesli, Indian spiced nuts and our wheat and gluten free bread. And ask at the front counter for our cashewnut & capsicum pesto, our in-house mayonnaise and hummus, which are all in the chiller. Plus there's the usuals like the hemp oil and Kakariki's extra-virgin olive oil and our seasonal art products.

We also have several different Atomic coffees available by the 250gm bag, which you can purchase as either whole beans or we can grind to your needs

## up-coming exhibitions

Sue O'Shea            22 Feb - 14 Mar  
Joshua McMillan    22 Feb - 14 Mar

## morrison's recipes

Here's a sweet treat that has been on the menu here for years, in its various forms. Ever popular, it's wheat and gluten free ingredients make it an accessible treat for everyone.

### berry & chocolate brownie

450 gm butter - softened  
3 cups sugar  
2 tsp vanilla essence  
6 eggs  
1/2 cup potato flour  
1 cup rice flour  
240 gm cocoa  
pinch of salt  
3 cups mixed berries (raspberries, blackberries, strawberries, blueberries) - fresh or frozen, chopped if large

Cream butter and sugar in a cake mixer until white and creamy  
Add vanilla essence and eggs, mixing in one at a time  
On a slow speed add the dry ingredients  
Add berries and mix  
Pour and spread evenly into a swiss roll tin lined with baking paper  
Bake at 180C for 40 mins or until skewer comes out clean  
Ice with ganache  
*Ganache - 250 gm dark chocolate  
100 gm sour cream (warmed in microwave)*  
Melt chocolate in the microwave in 40 second bursts until melted  
Add warmed sour cream  
Whisk together till smooth

## what's hot

This month's best seller has been the Brown Rice, Nut, Carrot & Beetroot Salad . This wheat, gluten and dairy free meal is on our Light Bites menu and is proving very popular in this warmer weather.

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

many thanks  
the team @ Morrison Street