



May 2008

## welcome

This week sees the final touches being made to our building following the construction of Fashion Island. Our street frontage will soon match the rest of the complex (and the rest of our building) with a muted palette of ochre tones. This brings to an end over a year of upheaval and changes for our staff and customers. But we are very happy with the result. The late summer/autumn menu is rolling along nicely. We really appreciate your feedback through the comment cards - both the good and the bad - as it is often the only way we get to hear of a concern, or a compliment. And our winter hours have now kicked in, seeing us shut at 4pm every day.

## something about coffee ....

We have had some queries about milk quality lately, and the effect it is having on those wonderful flat whites and lattes. We are told by suppliers that due to changes in what cows eat this time of year milk can undergo changes in its protein content, altering the way it performs in espresso coffee. Milk foaming properties are related to the fat, protein and mineral content of the milk used. These are in turn altered when cows change from eating summer grass to silage in autumn. Interesting.

## what's hot

This month's best seller has been the Rosti with red onion, cheese, eggs and tomato salsa. Created as a breakfast dish it is hearty and satisfying without too many of those annoying calories.

## up-coming exhibitions

<i>Soe Aung</i>	<i>4 - 24 May</i>
<i>Jeana Packer</i>	<i>25 May - 14 Jun</i>
<i>Betty Salter</i>	<i>4 - 24 May</i>
<i>Carolyn Lueken</i>	<i>25 May - 14 Jun</i>

## cable bay cafe

And if you haven't already made it out there, put aside time to visit our sister cafe at Cable Bay. Now the peak rush has passed please note new opening times and days

Wed to Sun 10am to 4pm

Mon-Tues closed

The menu is excitingly different, focusing on seafood, but with a few other treats in there as well.

## morrison's recipes

This moorish wheat-free slice is on our current menu and is a real favourite.

### date, fig and apricot crumble slice

Fruit filling

*1 1/2 cups whole dried apricots*

*1 1/2 cups whole dried dates*

*1 1/2 cups water*

*1 1/2 cups dried figs - cut in 1/2*

*1/2 cup brown sugar*

Put all the above in a medium-sized pan, bring to the boil, simmer and cover till fruit is soft and lost most of its shape - 15 to 20 mins. Cool

Crumble

*280gm butter*

*1 1/2 cups brown sugar*

Cream in cake mixer until white and fluffy.

Add -

*3/4 tsp baking soda*

*1 1/4 cups instant oats*

*1 1/4 cups barley oats*

*1 cup potato flour*

*1 cup rice flour*

Mix together.

Line a swiss roll tin with baking paper

Press 3/4 of the crumble mix into the tin.

Spread fruit mixture over evenly

Crumble remaining crumble mix on top

Bake at 180C for 40 mins until golden brown.

Cool completely before cutting into 12 slices with a bread knife.

## coffee card draw

Congratulations to:

Tom Hunt

Vanessa Barnett

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

**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