



April 2011

welcome

Our new winter menu was launched last week in a flurry of testing recipes, sourcing new ingredients and stocking up the wine cellar. This new menu will run through into winter and, as usual, makes the most of the wonderful vegetables and flavours that warm us through the cold weather. We continue to have our little Earthquake Red Cross box on the counter and it is about to top the \$1000 mark. So pop something in next time you're through - the aftermath of the quake is not going to go away quickly.

Hours for Easter: Good Friday - closed

Saturday - a normal day 8.30 am to 4pm

Easter Sunday - closed

Easter Monday/Anzac Day - 9am to 3pm, with a 20% stat day surcharge

coffee card draw

Congratulations to:

Rachel Bush

Colin Wright

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 is the **Chicken and Chorizo Paella**. It's great to have a paella on the new menu and this one is proving very popular after just one week. This saffron-flavoured dish is highlighted with chicken, chorizo and tomato and is wheat, gluten and dairy free.

our allergy-free foods

You could try the paella above for lunch (very popular), or maybe the **Beef Panang Curry** which is also on the lunch menu. It's a simple medium-spiced dish of beef with vegetables in a lovely Asian-style curry of coconut cream, kaffir lime, cumin, coriander and lemongrass. It's served on jasmine rice.

morrison's recipes

It's coming up hot soup time as the mountains disappear in snow cloud and a cold southerly blows through town. Here's a real heart warmer and it's wheat, gluten and dairy free, unless you choose to top it with lashings of grated cheese. Serves 8 - 10

roasted pumpkin & chickpea hotpot soup

- 400ml coconut cream
- 900ml vege stock
- 60ml tamari soya sauce
- 1 large white onion - finely diced
- 2 tsp red or green curry paste
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1.2 kg pumpkin - peeled, deseeded, cut into small cubes and roasted in the oven
- 3 x 400gm cans chickpeas - drained and washed
- 1/2 tsp each of salt and white pepper
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- In a large pot saute off the curry paste and onion in a little oil until onion is soft
- Add ground coriander and cumin and saute for another 2 mins
- Add roasted pumpkin and stir well
- Add coconut cream, vege stock, tamari and chickpeas and simmer gently for 20 mins

upcoming exhibitions

<i>Purple Cake Day Art</i>	3 – 30 Apr
<i>Julia Lynn</i>	1 – 21 May
<i>Tania Bostock</i>	3 – 30 Apr
<i>Laura & Sharon</i>	1 – 21 May

our retail area

Take home a pack of our cafe-made muesli, W&GF bread, hummus, cashew nut & capsicum pesto or our mayonnaise. Or try the Kakariki EV olive oil, Atomic coffee or Fair Trade dark hot chocolate powder.



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