



June 2011

## welcome

Once again we are hearing of the ongoing quakes and aftershocks in Christchurch. Our thoughts go to anyone affected by this, whether you are from Christchurch and seeking a safe haven here in Nelson for a while, or whether you have family, friends or homes there. Remember, we have a collection box on the counter, which has been there now since February. We will continue to gather donations for the Red Cross as long as need be.

Winter continues to elude us, thankfully, and our outdoor terrace is still a really nice spot to enjoy lunch most days of the week. On other days the tables out the front door can be a nice option.

## coffee card draw

Congratulations to:

Liz van den Burg  
Jann McPherson

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 **Soup of the Day**. It is hot! Soups change daily, eg, a roasted pumpkin & chickpea hotpot, a kumara, lentil, curry & coconut soup, and a tomato, lime & lemongrass soup are just some of the options. All are vegetarian and many are wheat, gluten and dairy free. They come with toasted wholemeal sourdough.

## our allergy-free foods

A good number of dishes on our menu are either wheat, gluten or dairy free. Others are vegetarian or come with vegetarian options. Each of these dishes has this outlined under the heading or at the end of the listing. All these dishes are also gathered together on the Sample Allergy Menu sheets held under the counter. Ask to see them if you have dietary allergies, sensitivities or preferences.

**In Greece and Turkey, it is the custom that the eldest is served coffee first**

## morrison's recipes

It's a long time since we featured something sweet. So here's a delight that we use as Cake of the Day from time to time.

### white chocolate and raspberry mud cake

- 250gm butter - chopped
  - 125gm white chocolate
  - 1 1/3 cups caster sugar
  - 3/4 cup milk
  - 1 1/2 cups plain flour
  - 1 cup self-raising flour
  - 3 eggs - lightly beaten
  - 300gm raspberries - fresh or frozen
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- place butter, chocolate, sugar and milk in a pot. Put over a low heat until melted. Cool for 15 mins
  - put flours, egg and raspberries in a large bowl. Stir in white chocolate mix
  - pour into a lined spring-form tin
  - bake at 170C for 60 to 80 minutes or until a skewer comes out clean. Cool
  - ice with white chocolate ganache
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- WHITE CHOCOLATE GANACHE
  - 230gm white chocolate
  - 1/2 cup cream
  - melt chocolate and cream in microwave. Stir well. Cool, then pour over cake

## 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.

## upcoming exhibitions

<i>India Scott</i>	<i>12 Jun – 2 Jul</i>
<i>Wendy Lineham</i>	<i>12 Jun – 2 Jul</i>
<i>Yemaya Spence</i>	<i>3 – 23 Jul</i>
<i>David Chadwick</i>	<i>3 – 23 Jul</i>

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