



welcome

We're just coming out of a very busy week - to top off a very busy month. It seems that Cup and Show Week in Christchurch has a positive effect here in Nelson with lots of Cantabrians heading north for their long weekend.

Last week we launched a new coffee experience - our Classic Coffee Carafe. The Chemex coffeemaker is a classic design take on the filter coffees from way back. But that's where the similarities end. The coffee carafe is served at your table, with your waiter pouring the initial serve. A single carafe will give up to 4 cups of beautifully brewed filter coffee. We recommend ordering this when the cafe is quieter - mid-morning and mid-afternoon are best - so our staff have the time to serve it to perfection.

coffee card draw

Congratulations to:

Anne Rush

Jane Canham

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

Now the weather is warming up platters are starting to feature. The Mezze Platter is an epic plate of our own pita bread with a selection of marinated olives and artichokes, tabouleh salad, slow-roasted tomatoes, hummus and a feta dip. Available for 1, 2 or 3 people. Head out to the terrace with a cold beer and a long-lunch platter for a relaxing break

our allergy-free foods

A good number of dishes on our menu are either wheat, gluten or dairy free. For those who enjoy a soy milk coffee we use a soy milk which is lower in fat and sodium, has no added cane sugar, and is organic and gluten-free.

our retail area

Take home a pack of our cafe-made muesli, W&GF bread, ciabatta or sourdough breads, hummus, cashew nut & capsicum pesto or our mayonnaise. Or try the Kakariki EV olive oil, Atomic coffee or Fair Trade dark hot chocolate powder. The new Nelson Arts Guide is also there as well.

See us on Facebook



November 2011

morrison's recipes

Afghans are a favourite from everyone's childhood - rich and sturdy and full of cocoa. These ones bring them into the future as they are wheat and gluten free and filled with chocolate chips while retaining the traditional firmness and flavour of the old-style afghans. This recipe makes 14, or enjoy them here at the cafe. Truly delicious.

w&gf chocolate afghans

- 200gm butter
- 1/2 cup brown sugar
- 1/2 tsp vanilla essence
- 1 cup rice flour
- 1/4 cup potato flour
- 1/4 cup arrowroot
- 3 tbsp cocoa
- 1/2 tsp baking powder
- 2 cups cornflakes - crushed roughly with hands
- 1 cup chocolate chips
- Cream butter, sugar and vanilla essence in a cake mixer or by hand until light and fluffy
- carefully add flour, cocoa and baking powder. Mix till combined
- add cornflakes and choc chips and mix again
- place 60gm portions onto a baking tray lined with baking paper
- push down slightly with a fork
- bake at 180C for 20 mins. Cool
- ice with a chocolate icing or ganache and top with half a walnut

upcoming exhibitions

6 - 26 Nov	Jo Tyson Fiona Sutherland
27 Dec - 17 Dec	Shane Hatrick Joshua McMillan



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