



HOW TO COOK

Newsletter

Night of Gourmet Delights, April 12

Get your taste buds ready for a Night of Gourmet Delights! How To Cook is hosting one of its famous, free taste testing nights on April 12 to launch a range of new products which have just arrived in-store and some of the highlights include:

- **Entree**, taste test our new range of dips and take home pates
- **Condiments** Pakura Estate will be introducing their new range of Balsamic vinegars and Red/White wine liquor vinegars. The Guava and Pomegranate are a taste sensation and the Vanilla Cinnamon Balsamic is perfect to mascerate fresh autumn berries!
- **Main menu inspiration**, try some of our new French products (including Foie Gras & Confit Duck) which arrived in-store this week and
- **Dessert**, sample the fabulous new Lick Icecream sandwiches and cones which we are now stocking in take home packs!

This is going to be one of our best Night of Gourmet Delights yet so make sure you don't miss it!

WHAT: Night of Gourmet Delights **WHERE:** How To Cook,
WHEN: 5 pm Tuesday, 12 April 2011 68 Sixth Av, Cotton Tree
COST: Free **WHY:** Because it is fun & delicious!



Image: "Foie Gras" with mustard seeds and spring onions in duck jus. By Charles Haynes, Flickr



Image: Lick Icecream



**Cake Decorating
Reminder**
*Next class starts today.
Only 2 spaces left. Call
today to book your spot!*

How To Cook achieves international recognition

How To Cook has been recognised by Wilton International for training more than 100 students in its accredited cake decorating programs. The "Century Club" achievement is a major milestone for How To Cook. Principal and teacher Iris Windsor said the award even came with a "gold pin to honour my success and dedication to Wilton Method Classes". How To Cook is the only Wilton accredited training store on the Sunshine Coast and the Wilton method was invented in 1929 by master cake decorator and candy maker Dewey McKinley Wilton. Read more on the [Wilton website](#)



Winter warmers

Our famous winter warming soups are back in the freezers! Curl up on the couch with our;

- Chicken Soup
- Pea and Ham Soup
- Broccoli Soup
- Cauliflower and Horseradish

Guaranteed to leave you with a contented happy feeling!

Fresh soup is also available in-store for lunch, served with thick slices of warm toast... YUM!

Image: Simon Howden / FreeDigitalPhotos.net

Friday Demos

This month we will be giving you information on all things pastry. Including how to use Gow Gee Pastry, Spring Roll Pastry, Careme Butter Puff Pastry, Vanilla Bean Shortcrust and Sour Cream Shortcrust Pastries. Recipes will be posted on our [website](#).

WHEN: Every Friday morning from 10am @ How To Cook

COST: \$10/person



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Recipe of the month - Pork Spring Rolls

INGREDIENTS

- 500gms pork, chicken or prawn mince or combination of
- 1x225gm tin water chestnuts
- 2 cloves garlic finely chopped
- 2 teasp finely chopped Ginger
- 3 shallot stalks finely sliced
- 2 cups finely shredded cabbage
- 2 tablesp shredded carrot
- 1 cup finely chopped shitake mushrooms
- 2 red chillis * chopped finely
- 4 tablesp finely chopped coriander *
- 1 tablesp chilli sauce *
- 1 tablesp soy sauce *
- 1 tablesp oyster sauce *
- 1x250gm pkt frozen spring roll wrappers *
- 2 tablesp olive oil * } Mix together to brush over
- 2 teasp sesame oil * } spring rolls
- 1 tablesp cornflour * } Mix together to join wrapper
- 2teasp water



METHOD

1. Preheat oven to 220C
2. Add garlic and ginger to a pan with a little oil to brown
3. Add mince and continue to brown
4. Add remaining vegetables and sauces and heat to just wilt cabbage
5. Add wine and sauces and combine
6. Fold in chopped coriander
7. Place 1tablesp mixture onto one corner of defrosted wrapper
8. Fold the 2 sides to the middle
9. Roll into a cylinder shape
10. Brush edge with cornflour and water mix
11. Place on an oven tray * lined with baking paper'
12. Brush over with sesame and oil mix
13. Place on a tray with rough side up and bake for 10 mins
14. Turn and brush with oil and bake a further 10 mins till browned
15. Serve with your choice of dipping sauce *

* Items available for purchase from How To Cook

Cooking Tip

To make beautiful muffins EVERY time follow these steps:

1. Measure all wet ingredients into a jug and whisk them all together with a whisk or fork.
2. Measure all dry ingredients into a sifter and sift into a separate bowl
3. Fold any fruit* (frozen fruit works best) or flavoring ingredients into the dry ingredients
4. Make a well in the centre of the dry ingredients
5. Pour all wet ingredients into the dry ingredients at once.
6. Fold together stirring as few times as possible...8 to 10 times maximum

A muffin mix should always look "lumpy"... Resist the temptation to stir a couple more times!

* Freezing the fruit will ensure the fruit does not "sink"

[Find our delicious muffin recipes on our website!](#)

Convenient, easy & delicious

Did you know How To Cook stocks a range of convenience items and quality cooking products that are sure to make your life easier?

This month we added to our convenience lines:

- a new range of sugar... we now have nine different types of sugar! Sugar for all occasions and types of cooking!
- simple packing solutions including single cake boxes and a range of boxes in various sizes and cello bags for packaging home made goodies as presents.

We also stock fresh butter, gourmet breads, milk, a range of quality confectionery and specialty cheeses!

If you don't feel like cooking we have fresh salads, sandwiches and sweet treats galore and we serve the best coffee on the coast, cold drinks and old fashioned milkshakes!

How To Cook Club Offer

Present your How To Cook Club card this month and get a coffee and cake for \$6



HOW TO COOK
Kitchen & Food Emporium

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