



HOW TO COOK

Newsletter

Welcome to the How To Cook Club

How To Cook has started a new loyalty program for customers called the How To Cook Club.

The How To Cook Club is a simple, easy rewards system and the best part is that you are already a member!

The How To Cook Club is open to anyone who is registered on our database (ie. receiving our newsletters) and rewards members with a \$5 gift voucher every time they spend \$50 in-store. The \$5 gift vouchers can be used to help purchase anything in-store at any time within a three month expiry period and they can also be given out to friends and family. Vouchers are the same size as a \$5 note so just keep them in your wallet like the rest of your cash - it's easy and it's fun! As the founding members of the How To Cook Club, when you **come in-store this month to collect your Club Card we will give you \$20 in gift vouchers for free!**

Members will need to present their How To Cook Club card to start earning gift vouchers and the additional benefits of being a member include exclusive invitations to special discount days, demonstrations and promotions.



Ask Iris

Q: "I would like to ask you to help me make a Terrine of your choice and how to go about it," Joy.

A: Pork, Cherry & Pistachio Terrine

INGREDIENTS

- 1 tablesp oil
- 2 brown onions finely chopped
- 1/2 cup shallots sliced finely
- 2 cloves garlic
- 1 tablesp chopped sage
- 500gms pork mince
- 500gms veal mince
- 1 egg
- 1/2 cup bread crumbs
- Salt and freshly ground pepper
- 2/3 cup pistachios
- 1 cup cherries
- 6 chicken tenderloins
- Whole sage leaves (for around the chicken)
- 1 tablesp red currant jelly
- 10 rashers thinly sliced good quality bacon



Terrine Pan from How To Cook

Gobel Long Pan Loaf Mould
350mm x 80mm \$129.99

Gobel Folding Pate Moulds
Sml \$79.99 Lge \$84.99



METHOD

- 1 Preheat oven to 160C
2. Line a shallow dish with baking paper
3. Cut the eyes from the bacon rashers and reserve for another use.
4. Use streaky ends only for this recipe
5. Heat oil in a pan and cook shallots, onion and garlic
6. Transfer to a bowl and combine with minces, egg, bread crumbs & seasonings
7. Add pistachios and cherries and mix well

To prepare terrine

8. Layer bacon strips up one side and lay over the edge of a 24cm x 8cm terrine
9. Pack half the mince mixture into the bottom of the terrine
10. Lay fresh sage leaves down centre of terrine on top of mince mixture
11. Remove any fat and sinew from the tenderloins
12. Place tenderloins lengthways down centre of terrine on top of sage leaves.
13. Place sage leaves on top of chicken then top with remaining mince mixture
14. Lay bacon over the top and tuck ends down the sides
15. Brush the bacon with red currant jelly
16. Place on the papered flat tray and bake for 45 to 50 mins
17. Brush with red currant jelly half way through cooking . Slice to serve



HOW TO COOK
Kitchen & Food Emporium

OPEN:

8.30am to 5pm Monday-Friday
8am - 4pm Saturday
www.howtocook.com.au



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Easter at How To Cook

This month's Friday Demonstrations are about preparing for the arrival of the Easter Bunny. We will be making all the essential Easter goodies including hot cross buns, chocolates and marshmallow bunnies.

Demonstrations are \$10 per person and start at 10am.

the eggentials

How To Cook is stocking some cute little and big bunny moulds in time for Easter.

For a delicious and easy Easter treat fill the moulds with RockyRoad or for a more advanced chef, make marshmallow bunnies and dip them in our beautiful couverture chocolate. [Check our website for the recipes!](#)

What you will need from How To Cook;



Bunny moulds
Small & large from \$5



500gms Belgian Couverture
\$17.99

Coffee & Cake Anyone?

How To Cook makes the best coffee in Cotton Tree and serves it fresh and hot every day, Monday to Saturday.

We also make fresh sandwiches and delicious milkshakes. Some of our sandwich selections include:

- ham cheese and horseradish cream
- Ham cheese semi dried tomato and mustard
- Roast beef and homemade tomato relish
- Roast chicken with curry mayonnaise
- Chemoula chicken, cheese and rocket with preserved lemon aoli
- Egg and lettuce
- Curried egg

After you have finished your sandwich, you'll also want to indulge with one of our beautiful homemade cakes or slices. We currently have in store:

- Brownies,
- Passionfruit and lime slice,
- Raspberry and white choc slice,
- Macadamia and lime cupcakes.
- Orange and almond madelines
- A selection of fresh homemade muffins made daily

Cooking Class Reminder

We are running Course 1 of the Wilton Cake Decorating Classes this month with classes starting on 7th of March.

The Wilton Cake Decorating course is a professional and internationally recognised course in cake decorating.

How To Cook is an accredited training facility and at the end of each course you receive a certificate of completion which means you have learnt the skills and techniques to be a professional cake decorator.

A beautiful cake is a special and valued addition to any special occasion and requires a level of thought, commitment and time which makes it a lovely gift. So enroll now and start baking for birthdays, weddings and celebrations!

Spaces are filling fast for Course 2 & 3 of the Wilton Cake Decorating classes in May and July. Make sure you don't miss out on these advanced courses by booking your spot today and completing Course 1 (a prerequisite for more advanced classes).

Email info@howtocook.com.au to book your course.



How To Cook is now taking bookings for special cooking classes and cake decorating sessions for Playgroups, Hen's Party's, Mother's groups!

Cooking Tip

For simply delicious sausages or lamb chops

Line a baking dish with cherry tomatoes...about 3 punnets...slice up 1 red onion and add half a dozen cloves of garlic and 2 or 3 sprigs each of thyme and rosemary. Drizzle with balsamic vinegar. Pop into the oven for about 30 mins till tomatoes begin to soften. Place chops or sausages on top and return to the oven for 30 mins. Serve with your favourite mash and greens. Quick, simple and delicious!!!!!!



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