

dish

make winter
worth
toasting

cooking with
red wine

old-fashioned puddings

adding zest
with citrus



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GREAT NZ WINES – OUR TOP PICKS

SOUPS & STOCKS FOR PERFECT
COMFORT FOOD

WIN A GOURMET WEEKEND
IN THE MARLBOROUGH SOUNDS

preserve the past

creating family recipe books

father's day

two special menus for spoiling Dad

GOOD ENOUGH TO EAT

side dishes

What's new, news and necessary for your kitchen...



First of the harvest

The limited release Olio Nuovo from Seresin Estate is now available – but with only 200 bottles it will no doubt go quickly. Literally meaning “new oil”, Olio Nuovo is created using oil from the first press of the olive harvest: Seresin Estate owner, Michael Seresin, tasted the oil in Tuscany and was so struck by the fresh flavour he was inspired to create something similar in New Zealand. Using Tuscan variety olives grown on the Estate, the harvest, pressing and blending of the oil is supervised by Tuscan-based wine and olive oil expert, Maurizio Castelli, who comes out to Marlborough especially for the task. The 200 bottles are filled and labelled by hand, and the oil has a rich, pungent aroma, with strong pepper flavours. The oil is available through www.seresin.co.nz or at select delis and organic stores.



Time for tea

The delicate ritual of tea takes centre stage with these beautiful silken pyramid infusers from US company Tea Forté. Hand-packed with a range of blends created from whole-leaf teas and rough cut herbs, the infusers feature a unique hand-wrapped wire with ‘leaf’, which functions as a handle. The infusers are available packaged in stylish tins or ribboned boxes. Accessories include tea trays and a porcelain café cup which comes with a cover to keep the tea hot while brewing, but also reveals the pretty signature leaf. Queenstown company, Tea Global, is importing the Tea Forté products – visit their website www.teaforthe.co.nz or call 03 442 9033 for your nearest stockist.

Go gourmet in the north

Food and wine experiences are on the rise in Northland and local business Magnolia House has created three tours designed to showcase the best of the region. Kerikeri caterer Cedar Corban is offering a Farmers’ Market Tour and Cooking Workshop, a Gourmet Food and Wine Day Tour and a Northland Epicurean Weekend. Each tour includes a cooking workshop using fresh Northland produce, and there are also chances to visit local wineries and producers of olive oil press, cheese, chocolate and more.

For details call 09 401 7944 or email magnolia1369@yahoo.co.nz