

## READS WINE CLUB

Reads Restaurant is pleased to announce the launch of its new "Wine Club".



Each month David Pearce, our ex Sommelier (who used to be with us at Painters Forstal and whom many of you will remember) and the author of "The Wines of Australia" and the forthcoming "Wines of North America" will be selecting a tasting case exclusively for us.

This months case includes the delicious La Planta from the Ribera del Duero made from Tempranillo and aged for 4 months in oak, Les Aureliens from South France with hints of currants and herbs, Glen Carlou from South Africa a Janis Robinson recommendation, the sensational Petits Bourgeoise which is very similar to a good Sancerre, Rayun Chardonnay from Chile and finally Willi Haag Riesling which demonstrates perfectly why this grape is regarded as the most noble of all.

This excellent 12 bottles case (2 of each) is just £95.00

To receive this great value case simply complete your details below and hand back to us.

Name

Address

Phone Number

Email

Please sign me up for a monthly case

Please send me details on each month's case

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## READ'S & Co

News, Inspiration and Ideas

April - May 2006

[www.reads.com](http://www.reads.com)



**We are very fortunate to get the very first Asparagus of the season from nearby Owens Court. It is the one ingredient which we are happy to use on the first and main courses due to its very limited season.**

**In the picture above Guillaume has just taken the very first delivery which will go on the menu simply with a puff pasty feuillette and beurre blanc sauce.**

## Potato and Chive Frittata

A Frittata is the perfect spring dish – very easy and quick to prepare it can be enjoyed as an evening meal or even cold as a lunchtime snack. Our favorite version includes wild garlic, chives and Kentish new potatoes (which we consider to be preferable to Jersey Royals).

Heat some Virgin Olive Oil in a thick bottomed non stick frying pan and add cooked Kentish New Potatoes which have been cut into quarters. Cook until golden brown and then add the whisked free range eggs together with the snipped chives and wild garlic. Ensure the mixture spreads evenly over the pan and turn the heat down. Don't worry too much about quantities, just use your common sense, but a rough guide would be 3 eggs per person.

Shake the pan occasionally but do not stir as you want the eggs to settle. When the egg starts to rise put the pan under a pre heated grill until golden brown. Slide the Frittata carefully onto a plate and enjoy with a chilled glass of our Petit Bourgeois, available from our online store and the restaurant.



In season at the moment :- Asparagus, wild garlic, new season lamb - great with our Quince jelly as a change from mint sauce (which tends to spoil a good wine) spinach, morels, carrots, kale, rhubarb and watercress.

## Reads Bread & Butter Pudding

25cl milk  
25cl double cream  
Pinch of salt  
1 vanilla pod  
3 free range eggs  
125g sugar  
4 slices bread  
30g butter  
Pinch of nutmeg  
10g sultanas

Serves 4



1. Bring the milk, cream, salt and vanilla pod to the boil and simmer.
2. Mix the eggs and sugar together in a separate bowl and add the milk and cream. Pass the mixture through a sieve.
3. Cut the bread into triangles and remove the crusts. Spread the triangles with butter and arrange them in a buttered ovenproof dish.
4. Sprinkle the sultanas and a little nutmeg over the bread.
5. Add the milk mixture and dot the remaining butter on top. Place the dish in a bain-marie and poach for 35-40 minutes in the oven at 280F/140C/Gas 2.
6. Serve with double cream and a compote of apricots or similar fruits.

For something a little different you could serve the compote or some ice cream in one of our individual copper pans. They really add an extra dimension to the dish and are bound to create a talking point. Speak to Rona or Vanessa about them or visit [www.reads.com](http://www.reads.com) and enter Reads & Co

To add a little bit of luxury to breakfast each morning we have made some delicious rhubarb and ginger jam, which is wonderful on farmhouse bread. It is presented in a Kilner Jar and is available online, or at the restaurant for only £4.50.