

READS WINE CLUB

Reads Restaurant is pleased to introduce you to our "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 month's selection incorporates the Pinot Blanc grape with its delicious mineral flavours and hints of fruit. The Sauvignon Blanc/Chardonnay offers an interesting blend. You have the fullness of the Chardonnay which is complemented by the acidity and citrus fruit emanating from the Sauvignon. The Rose is a fuller one than you would usually find and perfect for late spring/early summer drinking.

The wines are :-McHenry Hohhen Vintners - Sauvignon/Semillon 2005, Montecillo - White Rioja 2006 made from Viura grapes, Weltevrede Unwooded Rivers Edge Chardonnay 2007 and for the reds Les Fiefs de la Vieille Julienne 2005 VdP Orange Rose, Echeverria - Merlot. Chile 2006 and finally McHenry Hohhen Vintners - Shiraz 2005

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

READ'S & Co

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News, Inspiration and Ideas

www.reads.com



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Samphire.

This native plant is tasty, goes brilliantly with fish and if you can be bothered to go looking for it, absolutely free as well. Samphire isn't really a seaweed at all, but it does grow in the tidal zone, on muddy sandy flats, often near estuaries and tidal creeks. It is a succulent plant that looks like a miniature cactus. It has a satisfying crunch (you can eat young shoots raw) and takes on a slightly salty tang from it's habitat. Look out for

it if you are visiting the coast, simply pinch out or snip off the tops, but remember it is illegal to remove the whole plants and roots. It needs to be carefully washed and picked over for any fibrous parts even if you are buying it from your local fishmonger. Samphire is nutritious as well as being delicious. It can be eaten raw with a light dressing or very quickly sautéed in butter and makes a great accompaniment to virtually all fish dishes.



British Cherries.

There can be few things more beautiful than a thirty foot cherry tree in full blossom. Although once a common sight locally, over the last twenty years or so vast swatches of cherry orchards have been grubbed. They couldn't compete against the cheaper (and inferior) fruit being imported by the supermarkets. Large trees are also more difficult to pick and to protect against birds. The cherry orchard at the back of Read's was stripped bare by a large flock of starling in one afternoon in July. What commercial cherry orchards there are left in this country are grafted on to dwarf root stock so that they can be grown under nets to prevent the birds eating them or even under plastic to protect them from the rain which causes splitting. To add to their problems cherries have a very short fruiting season and also do not store for very long. They first appear in June when the market is flooded by the French and Spanish varieties. These are good but generally not as plump and juicy as the slower to develop Kent grown equivalent. So make sure that you buy local cherries rather than buy cherries locally, there is a huge difference.

In season at the moment :- Peas, lettuce, fennel, aubergines, strawberries, sweetcorn, peppers, basil.

Lemon Posset/Cherries

This dish is perfect combination of rich creamy lemon flavours, underlined by the cutting acidity of the fruit. To add an extra dimension of sweetness we make a tasty cherry compote which we layer on top of the Posset.

500g Cherries, halved and stones removed.

170g Caster Sugar

2tbsp Amaretto

500ml Double Cream

Juice of 2-3 lemons

Grated zest of 2 lemons



Method

1. Keep a few of the prettiest whole cherries back and tip halved and stoned ones into a frying pan with 25g of the sugar. Heat until the sugar starts to dissolve the cherries ooze their juice. Pour in the Amaretto and cook until a syrupy. Put into a bowl and leave to cool.
2. Pour the cream into a saucepan and add the remaining sugar. Bring to the boil slowly and stir constantly until the sugar has dissolved. Once boiling let the cream bubble for a further 3 minutes stirring all the time.
3. Remove the pan from the heat and pour in the juice and zest, constantly stirring. It will start to thicken immediately. Taste the mixture and add more lemon juice if not tart enough for you. It should now be tart, sweet and creamy. Allow to cool and then place in individual glasses and then chill for 3 hours or overnight.
4. Remove the posset and cherry mixture from the fridge 15 minutes before serving. Spoon the cherries over the posset and serve.