

READS WINE CLUB

Reads Restaurant is pleased to introduce you to our "Wine Club".



You may end up being won over by these tactile and civilised little bottles. You may not open two consecutively, but you could have one for lunch and one for dinner!!

2 x 1/2 Chateau du Grand Moulas 2005. A very tasty, sure-footed Grenache based wine that would be good with lamb.

2 x 1/2 Gewurztraminer Pfattenheim 2005. that is sensational with Chinese food.

2 x 1/2 Macon Chardonnay Cuvée Joseph Talmard. A supple, well-rounded wine which is full of flavour.

2 x 1/2 Santa Rita Gran Hacienda 2005. Sauvignon Blanc.

2 x 1/2 Villa Antinori Rosso 2003. From the famed Italian winemaker.

2 x 1/2 Pol Roger Brut. Perfect on Christmas morning!

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

December - January 2007

News, Inspiration and Ideas

www.reads.com



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Read's Beetroot Salad

This is a wonderful time of year to enjoy sweet and juicy beetroot in a salad with some crumbled blue cheese and apple.

Whilst preheating an oven to 350F take your beetroot and wash them. We find it is best to leave them wet after a washing and then wrap them individually in foil. Place them in a roasting pan or on a baking sheet and bake until they are nice and tender (poke a thin bladed knife right through the foil to test), Let cool in the foil.

To cook in water just drop the beets into salted water and cover, bring to boil and cook over medium heat until tender.



As soon as the beets are cool enough to handle, peel, then cut them into 1/4 inch dice and toss with a good vinaigrette.

To serve, place some beets in the centre of each plate, top with crumbled blue cheese, small batons of crisp apple and a bouquet of frisee lettuce. Drizzle a little of the dressing or cremê fraiche around the plate and enjoy.

Read's Bloody Mary Sorbet

We thought we would include a Celebratory Champagne sorbet for the holiday season, but at the last moment we thought it would be more fun to give you our Bloody Mary Sorbet recipe. A sorbet is best made in an ice-cream machine, which will churn it continuously until it holds its shape, like lightly whipped cream. If you don't have one, whiz the mixture in a food processor a few times as it freezes to break down the ice crystals.

Sorbets are best enjoyed freshly made but you can store them for up to a week, rechurning or blitzing daily.

BLOODY MARY SORBET Makes 1 litre.

For an impressive start to a meal, serve quenelles of Bloody Mary sorbet in shot glasses, topped with sprigs of basil.

100g caster sugar
2 celery stalks, roughly chopped
Small bunch of basil leaves roughly chopped
500ml tomato juice
100ml vodka
Juice of 1 lemon
1 tbsp Worcestershire sauce
Splash of Tabasco
Sea salt and freshly ground pepper.

- 1) Dissolve the sugar in 300ml water over a low heat. Once the solution is clear add the celery and bring to the boil. Boil for 5 minutes, then strain the mixture into a bowl and discard the celery. Add the basil to the hot liquid and leave to infuse until cool.
- 2) Mix the tomato juice, vodka, lemon juice and Worcestershire and Tabasco sauces. Strain the basil from the syrup then pour the syrup into the tomato mixture.
- 3) Season, then churn and freeze.

Read's Wine Club

The wine club is going from strength to strength at the moment with many new members joining last month. It is a great opportunity to try wines that are otherwise unavailable to you. Our club differs from other larger ones in that we can source wines that are made in more limited quantities, than the sometimes mass produced offerings of the national clubs. You also have the advantage of having access to wines that are only available to restaurants, which can uncover some rare treats. Restaurateurs are often reluctant to stock many half bottles, but we have always made a point of buying a good selection and making them available to you.



Details of the wines are on the back page, but before you look I would like to go over a couple of points pertaining to the price of half bottles. Financially half bottles cost more than half the price of their 75cl counterpart because overheads (cork, label, bottle etc) do not divide in two. Also fewer are sold, so there are not the same economics of scale in bottling shipping and distribution costs.

Some people worry that HM Revenue & Customs might be sly and charge the same duty on a 37.5cl bottle as on a 75cl (and they are pretty sneaky, we are taxed on tax already because VAT is applied to the price *after* duty has been added), but no, it is calculated according to volume so you do get that pro-rata.

This month's selection is of 6 delicious half bottles which are detailed overleaf.

We have been very fortunate to purchase some of these fantastic ornamental jars, containing an assortment of highly coloured vegetables and pulses. They make a decorative addition to your kitchen, brightening up a dull winters day. Speak to Vanessa and she will be happy to provide prices for you.

