

Cloudy Bay moment

The daughter of a life long friend of ours (and regular customer) recently visited the Cloudy Bay vineyard in New Zealand seated on the back of a tandem (as you do). When her boyfriend turned to talk to her, tears were streaming down her face and when he asked her what the problem was, she explained that all the best moments in her life had been accompanied by a glass of Cloudy Bay.

Due to its popularity in this country there is a restricted allocation by suppliers to the restaurant trade.

Because of our huge wine sales we manage to obtain Cloudy Bay from several sources and are able to offer a small excess to our customers for home consumption. Why don't you have a Cloudy Bay moment at home.

Single bottle £18.
With a big saving of a case of 6 bottles £99.

Read's & Co Spring 2011
News, Inspiration and Ideas www.reads.com



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Springtime at Read's

We picked the first of the wild garlic from our secret foraging wood this week, so Spring must be around the corner. Our chefs are looking forward so much to this time as it signals the possibility of dishes using new season ingredients after a particularly tough winter. This winter we had weeks when it was difficult to find a local green vegetable.

We have recently teamed up with the Kent Wild Life Trust which has begun a scheme to introduce traditional breeds to help maintain the quality of its nature reserves.

The animals spend their lives grazing the wild herbs, flowers and grasses on the lush slopes of the Reserves downland meadows-absorbing flavour, season after season.

We are just about to take delivery of our first Wiltshire horn mutton.

The consequence of this ecological and sustainable farming is two fold because the fields become 'tufted up' by the animals and the wading birds and their young enjoy improved habitat and are thus encouraged even more to the reserves.

The reserves really are worth a visit at this time of the year. When we took the cattle photograph a marsh harrier was flying overhead, down to one breeding pair in the 70's the U.K. now has approximately 300, so still comparatively rare.

On the same day 12 young Highland cattle had been added to the herd and were being shown the ropes and hierarchy by the established animals.

Faversham.org has produced 4 very good guided walk leaflets, take a look at 'Walk on the Wildside' for an introduction to Oare and the estuary.

Join us to celebrate the 60th Anniversary of The Good Food Guide.

The events will take place on Tuesday, Wednesday and Thursday of each week until the end of April.

The evening costs £42.00 per head including VAT.

With each booking there is a complimentary copy of The Good Food Guide Recipes book in which we feature with 59 other top chefs and establishments throughout the country.

We buy our bacon and pork fillets from a producer in Essex which we particularly like: Wicks Manor Farm 01621 860629

This dish reminds us of Italy and we enjoy it both hot in the cold Spring weather and cold with a glass of something on the terrace in better weather.

Belly Pork with Italian seasoning and Lentils

1.5kg boneless belly pork	2 cloves garlic
600g Umbrian lentils	4 bay leaves
2 tsp fennel seeds	1 red chilli
1 tbsp chopped fennel tops	
3 strips lemon peel	2 sprigs rosemary
1 onion, studded with 10 cloves	1 dsp cracked white pepper
1 lemon	50 ml olive oil

Method :

Pound together in a mortar the garlic, fennel seeds, the chopped rosemary, fennel, pepper and salt. Trim the pork into a nice long rectangular shape and score the skin. Turn the meat over, then make a one centimetre deep incision down the length of the meat, leaving a centimetre at each end. Bend the meat over in the middle and make a further cut through the middle of the meat in each direction to make a large pouch between the seams of fat and muscle in the pork. Spread the seasoning mixture evenly in this pouch and close the meat up again. Place the meat in a rack and place the rack in a deep oven tray. Pour boiling water over the meat until the tray has a couple of centimetres of water in the tray but the meat is suspended above it. Bring a loose covering of foil over the top of the meat, securing it well to the sides of the pan. Place on low heat and simmer gently for one hour. Rinse the lentils in cold water and then place in a saucepan with the chilli, onion and bay leaves. Cover with cold water and bring to a simmer. Cook very gently, without salt, for 40 minutes or until tender.

Preheat an oven at 230°C. Remove the belly pork from its pan and discard the liquid. Rub the skin of the pork with the cut surface of the lemon and season with sea salt. Place the pork on its rack in the pan and roast in the hot oven for 40 minutes or until a strong golden crackling has formed. Allow the meat to rest for five minutes. Reheat the lentils, adding the olive oil. Serve a thick slice of the pork on top of a little pile of lentils.