



# TOP OF THE SHOPS

Show your support for the state's butchers, bakers and cheesemakers by stocking up on these goodies



## 61 MONET AND FIGARO CHEESES *Woodside Cheese*

Adelaide food legend Kris Lloyd constantly challenges our palates with her Adelaide Hills made cheeses. The Figaro is a full flavoured, robust goat curd wrapped in vine leaves that impart a unique herbaceous tone, while the Monnet is superlative fresh goat's cheese infused with aromatic herbs and then topped with pretty flowers. Both are regular show and award-winning champions, and are a must-have on any proud SA table.

**While you're there** Try the Edith, a French styled goat curd rolled in ash, or, for those who prefer cow's milk, the Charleston brie style. *tl*

*Woodside Cheese cellar, Heritage Park, 22 Henry St, Woodside, 8389 7877*

**woodsidecheese.com.au**



## 62 BEERENBERG Tomato Sauce

Now relabelled as the cute but complicated "This Tomato Sauce pours slower than Anthony tees off", it's proof that the strawberry mecca at Hahndorf in the Adelaide Hills is more than just a jam factory. There are real tomatoes in here, bright red ones, and they ooze out of the bottle as if nanna made it at home. No sausage roll, burger or meatball should go without it. Available in many supermarket and food outlets, trek to Hahndorf to get it from the source.

**While you're there** Try the Taka Tala marinade and pick your own strawberries. *tl*

*Beerenberg Farm, Mount Barker Rd, Hahndorf, 8388 7272*

**beerenberg.com.au**



## 63 SPRING GULLY

*Sweet Mustard Pickle*

When Spring Gully was in financial trouble last year, South Australia realised what a treasure its traditional mustards, pickles and gherkins were and what a diminished culinary landscape we would have without them. These are a flavour we know and love from our childhood – from sandwiches to cold meat salads and much, much more. Full of chopped vegies, sweet, mildly spiced so the kids can spread it without fear, this is an essential, everyday pantry item for every SA household.

**While you're there** Try the corn relish and the pickled onions. *tl*

*Most supermarkets or Spring Gully Foods shop, Unit 3/ 38 Commercial Court, Cavan Rd, Dry Creek, 82627555*

[springgullyfoods.com.au](http://springgullyfoods.com.au)



## 64 FIOR DI LATTE

*La Vera*

The traditional fresh white cheeses from this outer suburban Newton producer's Bottega (cellar-door-like shop) have been calling local Italian families who miss the specialty, handcrafted fresh cheeses of their homeland. The Fior di latte is a smooth, gloopy, soft-consistency white mozzarella cheese that is sensational on bruschetta and pizza.

**While you're there** Try the bocconcini and the signature mild Adel Blue cheese. *tl*

*Shop 3, 12-14 Hamilton Tce, Newton, 8337 8222*

## 65 GARLIC METTWURST

*Linke butchers*

An essential part of the Barossa's culinary landscape, these cured sausages from the Silesian tradition are still made in a wood-fired smokehouse behind the family's Nuriootpa store. A chunk of smoky, spicy meat with an Apex bakery bread stick and local dill pickle is a must with a "schluck" of ripping shiraz.

**While you're there** Try the lachschinken and the smoked chicken. *tl*

*Linke's Central Meat Store, 27 Murray St, Nuriootpa, 8562 1143*

## 66 FARMHOUSE PATE

*Barossa Fine Foods*

From a store groaning with exceptional smallgoods, including half a dozen and more pates, this is a coarsely textured style that sits midway towards a terrine, all the better with its classic French cuisine flavour inspiration of green pepper, brandy and garlic, lined with speck (ham) and garnished with bay leaves and juniper berries. It's often the first to sell out in store, but if it does there are plenty of alternatives.

**While you're there** Try the finer-textured black pepper pork or chicken and almond pate. *tl*

*Shop 60, Central Market, Adelaide, 8231 2575. Eight other locations.*

[barossafinefoods.com.au](http://barossafinefoods.com.au)





## 67 **HOT SMOKED SALMON**

*Harris Smokehouse*

The Harris family has been smoking fish in the UK and Adelaide Hills for 50 years, and their store and smokehouse production rooms next to the Hahndorf Inn hotel are a must visit, where you can often see great SA seafood and fish getting their traditional treatment. The cured and hot oak-smoked salmon is moist, flaky and deftly flavoured, a genuine treat on crusty bread with your best homemade tartare, or in smart crunchy salads.

**While you're there** Try smoked kingfish wings and the classic cold smoked salmon. *tl*

37 Main Rd, Hahndorf, 8388 7000

[harrissmokehouse.com.au](http://harrissmokehouse.com.au)

## 68 **PROSCIUTTO** *Nino's Meat and Smallgoods*

There'll be plenty of passionate debate about which prosciutto is best, but there's no question Nino's butchery in the Italian proud north-east suburbs impresses those in the know with a delicately flavoured, not too salty, beautifully balanced (fat and flesh) leg of pork that more than anything is moist, soft

and simply delicious. Slicing it super thin with cut chunks of rockmelon equals pure joy.

**While you're there** Try any of the salamis and the veal for saltimbocca. *tl*

657/659 Lower North East Rd, Paradise, 8337 2166

## 69 **CHICKEN KRANSKY**

*Skara Smallgoods*

From a Croatian tradition rather than the more ubiquitous Italian or Greek producers in Adelaide, the spicing in this Hills' made, family-friendly cooked sausage is pleasingly mild, and can come occasionally with finely chopped vegies inside it as well – the butcher says it's his way of getting his kids to eat the vegies. Great for slicing and eating on the run or a small reheat at home can make for a great traditional Eastern Euro meal with boiled potatoes. Also brilliant in soups.

**While you're there** Try the best hot dog viennas in town or the traditional csabai salami. *tl*

40-42 Mount Barker Rd, Mount Barker, 8391 4557 [skarasmallgoods.com.au](http://skarasmallgoods.com.au)

## 70 **KALAMATA OLIVES**

*Brian's Gourmet Olives*

The king of olives, grown on the Fleurieu Peninsula and everyday evidence that we have embraced a Mediterranean view of diet and gastronomic pleasures. These black beauties come in small vacuum packs to 10kg tubs for heavy users, the olives themselves firm, consistent, well flavoured and, best of all, not too salty. Go the traditional, but also with chilli, garlic and herbed additions.

**While you're there** Try the olivemite, otherwise known as tapenade, and one of 30 local brands of olive oil. *tl*

142 Main Road, McLaren Vale, 8323 9231

[briansoliveshop.com.au](http://briansoliveshop.com.au)

## 71 **SHEEP'S MILK YOGHURT**

*Gaganis Bros*

Greek yoghurt has become a ubiquitous plain white "brand" in itself, but this takes it to another level, produced here in South Australia from Kangaroo Island's famed milking sheep flock, fresh and deliciously tangy with that distinctive sheep milk note. Great in more savoury modes like tzatziki and in Greek and Turkish salad dressings and dips, and conveniently sold in 500g tubs or 4kg plastic buckets.

**While you're there** Stock up on the Gaganis branded white flour for home breads, and huge tins of dolmades. *tl*

9-13 Bacon St, Hindmarsh, 8346 5766

[gaganisbros.com.au](http://gaganisbros.com.au)

## 72 **JAMON**

*San Jose Smallgoods*

Amongst a fabulous collection of Portuguese, Spanish and Italian-inspired locally produced smallgoods, two styles of jamon rule; the black pig a top-shelf version but not always available. Depend however on the Jamon Tippo Serrano, 100 per cent SA female pork jamon aged on the bone 'til sweet. One of the best prosciutto style meats in the state.

**While you're there** Try the Spanish salami and rosemary infused flat pancetta. *tl*

Stall 75, Central Market, Adelaide, 8231



5245. Also Hamilton Tce, Newton and  
Adelaide Showgrounds Farmers Market  
[sanjosesmallgoods.com.au](http://sanjosesmallgoods.com.au)



## 73 GULF PRAWNS

*Jimmy Elias and Son*

From our own Southern Ocean gulfs, these prawns are prized for the more delicate and sweeter flesh than crustaceans from warmer waters. Jimmy Elias sells some of the best down at the port, the prawns cooked on site after being delivered by local fishermen as well as from his own boats, which ply the Spencer and St Vincent gulfs.

**While you're there** Try the blue swimmer crabs and oysters. *tl*

12 Scan Ct, Royal Park, 8240 2246

[jimmyeliasandson.com.au](http://jimmyeliasandson.com.au)

## 74 PUMPKIN, PEA AND SWEET CHILLI RISOTTO PIE

*Let Them Eat*

From an all vegetarian, gluten-free and dairy-free menu list, this is finger food at its best – and healthy to boot. A big, fist-sized risotto ball in coloured layers, and neatly balanced between savoury and carbo-sweetness, this proves once and for all that vego food will satisfy and fill, a surprising treat as part of a platter or on the go.

**While you're there** Try the mixed salad bowls or a fabulous leek and gruyere tart. *tl*

18 Elizabeth St Croydon, 8340 8872 and  
Central Market [let-them-eat.com.au](http://let-them-eat.com.au)



## 75 BAGUETTES

*Aux Fines Bouches*

One of our great suburban secrets, a boulangerie by the beach. It's a good thing Aux Fines Bouches' baguettes are only available on a Saturday morning, because when they arrive home still warm from the oven and are spread with good butter and jam, it's hard to stop at one. Then again Frenchman Richard Le Deunff's little piece of Paris is filled with plenty of irresistible treats for the rest of the week, from little citron or pecan tarts to spectacular larger gateaux.

**While you're there** Look out for a monthly lunch menu. *sw*

496 Brighton Rd, Brighton, 8377 2328

## 76 CROISSANTS

*Boulangerie 113*

Is there a better croissant in town? These crisp, flaky crescents are so full of buttery goodness that you don't need anything extra to make them scrumptious – but, go on, have it with a spoonful of thick strawberry conserve if you must. Jeremy Mavromatakis also makes excellent sourdough bread, danishes and other treats at this bakery between the tram line and Capri cinema.

**While you're there:** Have your croissant filled with chocolate. *Yum. sw*

113 Goodwood Rd Goodwood 8373 2482



## 77 FLAT BREAD

*Lawash Bakery Kebab Shop*

This unassuming corner store, recently renovated and expanded to cope with its growing cult status, serves up deadly charcoal-grilled, while-you-wait kebabs, and an awesome half chilli chicken dish with rice, plus all manner of variations on these Afghan classics. And out the back a bakery hums all day producing the flat breads that serve as the wraps, as well as being packaged in big bags to take away. Topped up regularly during the day, the bread is soft, pliable, slightly charry and brilliant for home meals, dips, and fast pizza bases.

**While you're there** Try the mixed kebab and the non-alcoholic pomegranate "beer" soft drink. *tl*

*115 South Rd, Hindmarsh, 8354 0707*

## 78 B.-D. FARM PARIS

**CREEK BUTTER**

*Paris Creek*

Starting out as very local Adelaide Hills artisan milk providers, German couple Helmut and Ulli Spranz have succeeded in branching out into a wide range of white cheeses, yoghurts and flavoured milks that have made a name as one of Australia's premium organic and biodynamic dairy foods producers – not just in health food shops but now major supermarkets as well. Their unsalted butter in a silver wrapped brick is handmade from unhomogenised pure cream and has a wonderfully fresh and unadulterated old-fashioned country butter flavour perfect for sweeter baked goods.

**While you're there** Try the Nuage Blanc fresh white cheese and the bush honey yoghurt. *tl*

*From various supermarkets and food stores*

## 79 KANGAROO ISLAND

**HONEY** *Hog Bay Apiary*

KI honey is revered because it comes from a pure strain of original Italian bees that came to the islands in the 1880s, now a rare natural resource. The honey comes mostly from the island's native flora rather than introduced, with flowering eucalypts leading the way. Cup gum is a lighter style, more delicate in flavour than the wildflower version which is richer and more robust. Both are organic.

**While you're there** Try the creamed honey and the honeycomb. *tl*

*South Tce, Penneshaw, Kangaroo Island,  
8553 1237*

## 80 ZEPPOLI

*Panini Brothers*

Italy's version of a doughnut, but with a firmer, chewier consistency – and without a hole in the centre. With origins in southern Italy, the sugar-coated pastry, deep-fried in vegetable oil, remains a celebrated tradition here, especially at Christmas. These torpedo-shaped morsels come plain or stuffed with blueberry and chocolate, and are as close as you can get to many families' nonas' home cooked treats. Heat them up or eat them cold – whichever way it's difficult to stop at one.

**While you're there** Try their classic sfogliatelle pastry or their own amped up vanilla slice known as "diplomatica". *renato castello*

*Newton Village Shopping Centre, 299  
Montacute Rd, Newton, 8337 0381 or Shop  
2/4 Jan St, Newton, 8336 4416*

**paninibrothers.net.au**



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BRIEF CHEESE

INDEX 1

PAGE 6 of 6

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Croissant from Boulangerie 113