

Everything that's news in the world of dairy

DAIRY PLANET



FRESH EDITION



This month Fonterra Foodservices was proud to sponsor and provide a range of products to Clubs New South Wales (NSW) culinary chef's competition. Congratulations to the talented team of Peter Edwards and Crystal Jones from City Tattersalls Club who won the coveted Gold Ladle. Fonterra

Foodservices is committed to supporting Australia's chefs achieve their best.

This edition features an article on Clubs New South Wales (NSW) culinary chef's competition along with information on The Pastryhouse's Puff Pastry Roll and Western Star Butter Portions.

TROY HUDGSON, MARKETING AND CHANNEL DEVELOPMENT MANAGER, FONTERRA FOODSERVICES

Short and sweet.



Already reduced, Anchor Cooking Cream delivers sweeter results in less time than regular thickened cream, making it perfect for both cold and hot kitchen applications. With the ability to produce thick, creamy sauces as well as flavoursome desserts, Anchor Cooking Cream really is **dairy for today's professionals**.

Visit us at www.fonterrafoodservices.com.au for full product details.

FOODSERVICES
Dairy for Today's Professionals



Clubs NSW Chef's Table Gold Ladle

This year, Fonterra Foodservices was a major sponsor of Clubs New South Wales (NSW) culinary chef's competition 2009.

Fonterra provided a range of products for use in the competition including Anchor Cooking Cream, Mainland Egmont Cheese (block), Western Star Butter and Perfect Italiano Parmesan. Each finalist incorporated one or more of Fonterra's natural products in the menu their team created.

In sponsoring this event Fonterra demonstrated their commitment to developing excellence in the culinary arena. Clubs NSW culinary chef's competition aims to further develop the skills and knowledge of chefs and apprentices working across the State, through recognition of their culinary abilities demonstrated by creativity and innovation.

In the first stage of the competition, teams of two from clubs across NSW designed a three course menu for a maximum food cost of \$18 (+gst) per person. The best twelve entries then competed against each other for the 2009 Clubs NSW 'Chef's Table' Gold Ladle. Gold, Silver and Bronze winners were awarded and the Gold team will go on to represent NSW in the Clubs Australia National Chef's Table 2009.

The Clubs NSW culinary chef's competition 2009 was judged by cookery experts Julio Azzarello (head judge and leading authority on all things food), Kurt von Buren (Chairman of Judges, Australian Culinary Federation), Detlef Haupt (Executive Chef, Sydney Convention & Exhibition Centre), Louise Avis (TAFE), Rod Andrews (Hospitality Training Network) and former Chef's Table Head Judge James Ballingall plus many others.

The winner of the coveted 2009 Clubs NSW 'Chef's Table' Gold Ladle was the talented team from City Tattersalls

Club; chefs Peter Edwards and Crystal Jones.

Together they presented a mouth-watering menu consisting of pan seared scallops on a potato and bacon terrine with red capsicum relish and lemon vincotto; followed by lacquee marinated duck breast with duck and pistachio sausage, baby autumn vegetables, and sauce proivrade; finishing with a spiced chocolate fondant with Malibu pannacotta and coconut sorbet.

In close second, taking out the Silver Ladle was Eastern Suburbs Leagues Club chefs Peter Wood and Sean Ali. The Bronze Ladle was awarded to Club Taree's chefs Kevin Williams and Lauren Gale.

Congratulations to the winning teams as well as all the other NSW finalists. An outstanding job was done by all. Finally, good luck to everyone going on to represent their State and Club in the Clubs Australia National Chef's Table 2009.



Crystal Jones

Clubs Australia National Chef's Table 2009 - Schedule of Finals Events		
State	State Presentation Date	National Competition Dates (between Mon 20 & Wed 29 July)
Clubs VIC	Tuesday 23 June 2009	Tuesday 21 July 2009
Clubs SA	Wednesday 6 May 2009	Wednesday 22 July 2009
Clubs NSW	Friday 5 June 2009	Monday 27 July 2009
Clubs ACT	Friday 8 May 2009	Tuesday 28 July 2009
Clubs QLD	Wednesday 22 July 2009	Wednesday 29 July 2009



Pastry Bites

The Pastryhouse Puff Pastry Roll



Savoury Bites

Fonterra's The Pastryhouse is a leading international brand in frozen pastry products. It provides customers with innovative and cost effective frozen, unbaked croissants, Danish pastries and puff pastry that are equal to none.

The Pastryhouse production plant brings together superior ingredients, state-of-the-art processing equipment and the skills of traditional craftsmen. The result is a range of the highest quality pastry products on the market.

Made with one hundred percent New Zealand butter, The Pastryhouse Puff Pastry Roll can be used for numerous applications, from pie crusts and savoury bites such as Parmesan twists, to sweet sensations such as strudels and vanilla slices.

Packed in a convenient 7.6kg roll, the pastry is incredibly easy to roll out and use. Just cut the length of pastry you require and then pop the rest back in the freezer or refrigerator for next time.

The Pastryhouse Puff Pastry has a rich yellow appearance once cooked - a direct result of the key ingredient - one hundred percent New Zealand butter. In addition, the height of the rise ensures you only need one layer of pastry to make your creation stand out.

Tips and hints

- Use The Pastryhouse Puff Pastry as a base but ensure you dock the base first when blind-baking.
- Decorate the pastry with patterns prior to cooking.
- Keep frozen until required then return to the freezer or keep in the refrigerator for another 3 days without loss of quality.



Savoury Square

Puff Pastry recipes that are on Fonterra Foodservices website include:



Glazed Fruit Danish



Cherry Tomato and Feta Cheese Tart



Wild Mushroom Pativier

Visit us at www.fonterrafoodservices.com.au for great recipe ideas.

Butter Portions – for all occasions

Loved for its taste and renowned for its versatility, there are few things more satisfying to the palate than natural butter.

Butter Medallions

Western Star Butter Medallions add a touch of sophistication to the upmarket restaurant, cafe or catered event.

Perfectly consistent in both shape and flavour, they are made from choice grade lightly salted Western Star Butter. Why spend time shaping your own butter when Fonterra has done it for you.



Product Code: 26043001 Pack Size: 240 x 8g

Butter Portions 7g

Western Star Butter Portions wrapped in foil offer a convenient and hygienic way to provide portion controlled butter.

The 7 gram portions are ideal for hotels, motels, pubs, clubs, cafes and catering.

Fonterra Product Code: 12433000

Pack Size: 200 x 8g



Butter Portions 8g Mini dish

Western Star Butter Portions in a mini dish offer a convenient and hygienic way to provide portion controlled butter.

Packed in a mini dish with a peelable top, the portions are ideal for hotels, motels, pubs, clubs, cafes and catering.

Fonterra Product Code: 12000000

Pack Size: 6 x 200 x 7g



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