



Hansa Butchery

AND SMALLGOODS

W H O L E S A L E D I V I S I O N

Off Cuts 2st Edition 2009 - Winter

Turn up the Heat in the Kitchen this Winter

Off Cuts is back with our Winter '09 edition!

Melbourne is renowned for its food and café culture, and winter in Melbourne highlights this fact despite the long cold, wet and windy days, people still flock to their local restaurants, cafés and delis to indulge in some of the best food and produce available anywhere in Australia.

If you are looking for something different to entice your customers this quarter, we can suggest some old time favourites like pea and ham soup, braised ox cheek, osso bucco, or a hearty stew and warming curry.

Let our team, assist you in selecting the right product for your menu. Give our team a call today.

For information regarding our wholesale range and operations call our office on (03) 9588 2100 or visit www.hansa.com.au.

The team at Hansa would like to acknowledge the on-going support from the following valued clients:

- **Swan Hotel**, Chapel Street Windsor
- **Transport Hotel**, Federation Square Melbourne
- **Café Milé**, Flinders Lane Melbourne
- **The Brandon Hotel**, Station Street Carlton North
- **Egg Unlimited**, St Edmonds Road Prahran
- **Eurodore**, Bay Street Port Melbourne
- **Corner Deli**, High Street Ashburton

Product News

Keep your eyes peeled for these fantastic new products and menu options from Hansa Butchery:

Pepe's Duck Range Expands

Following the great feedback from customers and chefs to Pepe's Whole Open Range Ducks, we have expanded the range to include other popular duck options.

Pepe's Open Range Duck

- Whole Duck size #21 \$16.50 each
- Duck Legs 240-270gm; 10 per pack \$19.00/kg
- Duck Breast; 4 per pack \$32.00/kg

New & Exclusive to Hansa - Rangers Valley Beef (MSA)



We are proud to announce the availability of Rangers Valley Beef, which is 300-day grain fed Black Angus, MSA graded, hormone free and Australia's highest quality beef. Try some today:

- Porterhouse (whole) \$34.90/kg
- Rump (whole) \$13.90/kg

New to the Deli – Smoked Liverwurst

We have taken our famous range of liverwurst, which already includes the plain, roasted onion and herb varieties, and added a new smoked variety.

- Smoked Liverwurst \$14.90/kg
approx. 300gm per unit – individually vacuum packed in stand-out gold bags

Hansa Cooking Tips

How to cook the perfect steak

Cooking the perfect steak takes a little practice, follow these tips and you'll have it mastered in no time.

1. Take the steaks from the fridge 10 minutes before cooking

Steaks should be near room temperature, otherwise the rate of cooking will be slowed down.

2. Keep the seasoning simple

Use freshly ground sea salt and black pepper. Season the meat just before you cook.



3. Oil the meat and not the barbecue plate

Rather than drizzle oil onto the barbecue plate, brush or rub the meat with oil before cooking. The meat won't stick to the grill, allowing it to sear, giving good colour and juiciness.

4. Don't crowd the steaks

Ensure the barbecue is hot enough to sizzle the meat as it makes contact. If you can only hold your hand above the heat for about 4 seconds it's perfect for barbecuing. Don't crowd the grill plate – this reduces the heat, the meat will then release juices and begin to stew.



5. Turn the steaks once only

Let the meat cook on one side until moisture appears. Always use tongs – never a barbecue fork to turn the meat. A barbecue fork will drain the juices from the meat, making the meat dry and less tasty.

6. With practice you can judge the meats readiness by touch

Use the blunt end of the tongs to prod the meat in the thickest part. Rare is very soft, medium is springy, well done is very firm.

7. Always rest the steaks after they come off the heat

This allows the juices to return to the surface. The steak will be juicier and tastier. Steaks should stand for about 5 minutes in a warm place – loosely covered with foil – too tightly will cause it to sweat.

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Hints Regarding Vacuum Packed Products

At Hansa Butchery & Smallgoods we present the majority of our product in vacuum packed sealed plastic bags for your convenience.

Please note the following tips regarding the use and storage of vacuum packed products:

Colour

As fresh vacuum packed meat is sealed with no air, it appears a purple red colour in the package. Once the pack is opened its bright red colour will return within minutes.

Odour

A confinement odor (slightly sour) can be detected when a vacuum packed bag is opened. The odour will dissipate within a few minutes. This is normal and does not affect the flavour of the product and should not be confused with spoilage.

Approximate Shelf Life

Red Meat – minces, etc	3-5 days
Red Meat – steaks, primals, roasts, etc	14 days
Poultry	3-5 days

Note: If air appears in vacuum bag, open immediately and use first as shelf life has been compromised

Contact the Team at Hansa Butchery Today

Call us anytime to discuss your product and menu requirements and let us help you source the best products for the job

Hansa Butchery & Smallgoods

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