

ESTABLISHED 1915



**HAIGH'S**  
CHOCOLATES

# HAIGH'S HAPPENINGS

SUMMER / AUTUMN  
2007

*Cooking  
with Haigh's*



## WELCOME TO OUR SUMMER/AUTUMN EDITION



**H**i, I'm Susan Duplock and it's my turn to welcome you to Haigh's Happenings, and also to wish you a Happy New Year from everyone here at Haigh's.

As the new Quality Assurance Manager, I've

been settling into the role over the past few months, which have been extremely busy. Everyone I know thinks I have the dream job! Tasting chocolate is just a very small part of it but it is great fun.

In this edition, there's lots to tempt you. Our 'Cooking with Haigh's' feature tells you a bit about the different types of chocolate you can cook with. We've got some great recipes for you to try, a new recipe card to collect, a special offer on our recipe folder and a nifty little chocolate fondue set, too.

We've also got some great tours to introduce you to – chocolate tours! What could be better! I hope you enjoy the read.

*S Duplock*

Susan Duplock, *Quality Assurance Manager*

## TIPS FOR KEEPING CHOCOLATES COOL



- *Never leave chocolates in a parked car.*
- *Wrap them in foil and put them at the bottom of the fridge, then when you need them, bring them back to room temperature slowly.*
- *Keep chocolates away from heat, direct light and perfumed items such as soap.*
- *If you're not giving the chocolates straight away, the ideal place to store them is a cool dark cupboard.*

## TOURS FOR CHOCOLATE LOVERS

**D**id you know that every city that's home to a Haigh's store also has a gourmet chocolate tour? Ideal for locals and tourists alike, these tours are guaranteed to tempt the tastebuds as you visit new stores, stalls and cafés and make some delicious new discoveries...even in your home town.

### CHOCOLATE ESPRESSO IN SYDNEY – [www.chocolateespresso.com.au](http://www.chocolateespresso.com.au)

**T**he original idea that Shelagh Coleman came up with was coffee tours – but whilst exploring, found chocolate too! Since they go so well together, they just had to be included.

Tours run for two and a half hours in the mornings, Saturday to Tuesday, also Saturday afternoons. As well as tastings, tours include historic information, and the first stop on their weekend morning tours is Coffee Philosophy – Sydney's oldest coffee shop, just up the Strand from Haigh's.

#### Haigh's Strand Arcade store

Shelagh says she really enjoys their visits to Haigh's – 'such a beautiful shop with beautiful products and we always get a special welcome'. Visitors are shown the cocoa pod, the cocoa nib and the cocoa bean so that they can get a sense of how chocolate starts out...and then they enjoy some samples to appreciate how deliciously it finishes up! ■



*Store Manager Sara (left) & Shelagh (right)*



*Suzie in action*

### CHOCOHOLIC TOURS IN MELBOURNE – [www.chocoholictours.com.au](http://www.chocoholictours.com.au)

**S**uzie Wharton's leisurely 2-hour guided walks around the city of Melbourne are guaranteed to take you to the best shops and cafés to buy and eat chocolate. And you can trust that this woman knows her stuff – Suzie's first word as a baby was not 'mama' or 'dada' but 'chocolate'! On Saturdays you can choose from her Chocoholic Brunch Walk, or if you're a fan of sleeping in, why not join her Chocolate & Other Desserts Walk in the afternoon.

#### Haigh's Block Arcade store

Both tours visit our flagship store in Melbourne, in Block Arcade – the historic Victorian building that, with its magnificent architecture, is undoubtedly the most beautiful shopping arcade in Australia. Haigh's grand display window is just perfect for artistic and tempting chocolate displays...and the famous Tapping Man, too. When you visit, Erika and the team will make you most welcome. ■

## MARKET ADVENTURES

IN ADELAIDE – [www.topfoodandwinetours.com.au](http://www.topfoodandwinetours.com.au)

Adelaide's Top Food & Wine Tours was started over 10 years ago. One of their most popular tours is Market Adventures, a 90-minute walking tour that takes you behind the scenes at Adelaide Central Market and includes a visit to Haigh's of course!

Your guide Helen Rensburg will introduce you to the stall holders, you'll learn fascinating tidbits about the social, cultural and historic aspects of the market, and of course you'll enjoy the most delicious tastings as well. It's a gourmet's delight!



*Helen offering tastings*

### Haigh's Central Market Arcade store

Naturally, no Market Adventures tour would be complete without a visit to Haigh's where Helen explains to you how our chocolate is made. Set between the bustling Central Markets and Victoria Square is where you'll find us – at Shop 17, Central Market Arcade. So as part of your tour, or after you've done your weekly shopping, drop in and let Roxanne and the team help you choose the perfect chocolates.

## FACTORY VIEWING TOUR AT HAIGH'S VISITORS CENTRE

– [www.haighschocolates.com.au](http://www.haighschocolates.com.au)



*Tour guide, Beverley*

The Visitors Centre is located on the edge of Adelaide's parklands, just a couple of minutes' drive from the city centre. Why not join us for a free 20-minute Factory Viewing Tour.

You'll find about Haigh's history and how we turn a bitter cocoa bean into delicious chocolate. After your tour you can enjoy a complimentary chocolate with tea or coffee. ■

## COOKING WITH HAIGH'S CHOCOLATE

Haigh's cooking chocolate is known as Dark Couverture Chocolate. Couverture is the French word for 'covering' or 'coating' and as the name suggests, it relates to a chocolate suitable for enrobing or coating centres.

The thickness of the chocolate blend is specially formulated for this job. The correct amount of cocoa

butter is added so that the chocolate melts well. This allows it to flow and coat evenly, yet still be able to hold a 'mark' or other decoration. It's a premium quality product that's perfect for cooking, for cake decorating, or just for eating as it comes.

Our Dark Couverture Chocolate is only one of the delicious Haigh's chocolates you can choose to use in your cooking. Our milk and dark varieties of block chocolate can also be used to make some scrumptious desserts

and treats. And speaking of scrumptious, here are some recipes that are sure to please – our very own recipe cards.

The first three recipe cards we released were for Meringue Kisses, Chocolate Brownies and Chocolate Fondue, so if you haven't collected them yet, just ask at your Haigh's store the next time you visit. And while you're there, look out for our latest recipe card as featured on the front cover – Chocolate Mousse with Haigh's Macadamia Biscotti. Enjoy! ■



## NEW CHOCOLATE FONDUE SET

Introducing Haigh's stylish new white ceramic Chocolate Fondue Set – complete with 4 forks and tea light. This cutie is a must-have at your next dinner party or get together, and it also makes a fabulous gift that's sure to be a hot hit.

Now available in all Haigh's Chocolates stores. ■



## RECIPE FOLDER SPECIAL OFFER

When you purchase two 200gm Milk Block or Dark Chocolate Couverture you'll receive our recipe folder with our compliments. Use it to collect the latest Haigh's Chocolates recipe cards now available in all Haigh's Chocolates stores. ■

## COOKS CORNER

### Haigh's Chocolate Berry Pavlova

*This is the perfect summer dessert – so incredibly easy and light, you can't beat the combination of berries and Haigh's dark chocolate. This recipe serves 8 – 10 people so it's perfect for gatherings, your guests will be very impressed.*

#### Ingredients:

##### Meringue

6 eggs whites

½ cup of soft dark brown sugar

1 ½ cups of castor sugar

3 tablespoons of cocoa powder

1 teaspoon of red wine vinegar

50 g of Haigh's Couverture chocolate finely chopped

##### Topping

2 cups of cream

4 cups of berries of your choice

2 tablespoons of coarsely grated Haigh's premium dark chocolate

##### Method:

##### For the meringue base:

Preheat your oven to 180 degrees C and line a baking tray with baking paper (a 25 cm pizza tray is perfect for this).

Beat the egg whites until soft peaks form and then beat in the sugar a bit at a time until the meringue is stiff and shiny.

Sprinkle over the cocoa, vinegar and chopped Haigh's Couverture chocolate.

Fold everything through and place the mixture on to the prepared tray and smooth into a disc shape approximately 22 cm in diameter.

Pop in the oven and turn the temperature of the oven down to 150 degrees C.

Cook for about 1 hour, then turn off the oven and let the meringue cool completely in the oven before removing to decorate.

##### For the topping:

Beat the cream until soft peaks form and spread on top of the meringue, top with berries and sprinkle over coarsely grated Haigh's premium dark chocolate – enjoy! ■



## VISITORS TOURS



Haigh's Visitor Centre and factory is located on the edge of the parklands just a couple minutes' drive from Adelaide city centre. Here, you can find out about the history of the company and also get a peek at how we turn a cocoa bean into delicious chocolate.

Tours run Monday to Saturday at 11.00am, 1.00pm and 2.00pm and take about 20 minutes. Afterwards, enjoy some complimentary chocolate with a cup of tea or coffee. Our tours are very popular with both locals and tourists — we see everyone from backpackers to tour buses, to schools, families, sporting and social clubs.

Bookings are essential so if you'd like to organise a tour for yourself or your group, please phone 8372 7070 or ask at your local Haigh's store.

## HAIGH'S CHOCOLATES STORES

### SOUTH AUSTRALIA

#### ADELAIDE

Beehive Corner

2 Rundle Mall

Adelaide SA 5000

Tel: (08) 8231 2844

Fax: (08) 8231 8898

Shop 1, Adelaide Arcade

116 Grenfell Street

Adelaide SA 5000

Tel: (08) 8223 1321

Fax: (08) 8223 4264

Shop 17, Central Market

Arcade, Victoria Square

Adelaide SA 5000

Tel: (08) 8212 2511

Fax: (08) 8212 7051

#### PARKSIDE

Visitors Centre

154 Greenhill Road

Parkside SA 5063

Tel: (08) 8372 7070

Tours: (08) 8372 7077

Fax: (08) 8373 0528

#### GLENELG

87B Jetty Road

Glenelg SA 5045

Tel: (08) 8376 2877

Fax: (08) 8295 4481

#### GOLDEN GROVE

Shop 24, Golden Grove

Village Shopping Centre

Cnr Golden & Grove Ways

Golden Grove SA 5125

Tel: (08) 8288 8400

Fax: (08) 8288 8411

### VICTORIA

#### MELBOURNE

The Block Arcade

Shops 7 - 8,

282 Collins Street

Melbourne VIC 3000

Tel: (03) 9654 7673

Fax: (03) 9662 4244

Farrer House

26 Collins Street

Melbourne VIC 3000

Tel: (03) 9650 2114

Fax: (03) 9654 7066

Shop 6,

191 Swanston Walk

Melbourne VIC 3000

Tel: (03) 9662 2262

Fax: (03) 9662 2264

#### TOORAK

Shop 1, The Village Way

501 Toorak Road

Toorak VIC 3142

Tel: (03) 9827 8713

Fax: (03) 9827 8089

#### HAWTHORN

715 Glenferrie Road

Hawthorn VIC 3122

Tel: (03) 9819 5000

Fax: (03) 9819 5168

### NEW SOUTH WALES

#### SYDNEY

Shop 1, The Strand Arcade,

412 - 414 George Street,

Sydney, NSW, 2000

Tel: (02) 9221 6999

Fax: (02) 9221 8922

HEAD OFFICE 153 Greenhill Road, Parkside SA 5063

Tel: (08) 8372 7000 Fax: (08) 8373 0528

Web site address: [www.haighschocolates.com](http://www.haighschocolates.com)



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