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Welcome



The next month is very much dominated by sport. There's World Cup soccer and rugby test matches on the way, but first up is this weekend's Super 14 final. The game isn't at Newlands, but you can still get into the festive spirit at Caveau at The Mill, where we'll be screening the match both upstairs and downstairs - more details below in the Mill section. Then Bafana Bafana may not be favourites to even get through their pool come the anticipated World Cup, but the time for us to show our patriotism is certainly now! The newly renovated Heritage Square will be under cover the duration of the tournament to ensure a warm atmosphere, so you can enjoy the games at any Caveau restaurant no matter what the weather. We're really looking forward to it, and whether you're supporting the same team or not, let's all have a great time together.

Keep swirling!

Brendon, Jean & Marc.

Caveau at the Mill

SUPER 14 FINAL AT THE MILL

This Saturday, just 80 minutes separate the Stormers from a their first Super 14 trophy. Can Schalk and the boys beat the Bulls at a once-off game in Soweto?! Well the game might not be at Newlands, but Caveau at The Mill is still going to celebrate. Book a table upstairs where for R150 you get a two-course meal, complimentary Grolsch and get to enjoy the game from your table. Or just pull in to the festive bar area where we're serving delicious bar food and the usual great drinks. It's all happening this Saturday at Caveau at The Mill. For reservations, contact Ronel at 021 685 5140 or management@caveau.co.za

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Remember, the opening times at Caveau at The Mill are Tuesday to Saturday from 8am, and Sunday from 10am.

Marc's Wine of the Month - Mullineux Family Wines Syrah 2008



The Swartland may be the darling of the wine industry at the moment, and this is another winery that is bringing it deserved recognition. Mullineux Family Wines are made by Chris and Andrea Mullineux, the couple both winemakers that met while working a harvest in Chateauf-neuf-du-Pape, France. Their wines are all about getting the best vineyard parcels from the Swartland into the bottle, which they do from their winery in Riebeeck Kasteel. They also farm in a sustainable way, actively promoting cover crops between the vines to get the soil back to life and keep a balance in the vineyard.

Their Syrah 2008 is a superb wine. It's classic full-bodied Swartland Syrah, with a lovely fruity nose. Very much inspired by the Rhone, this wine is spicy and peppery, yet silky smooth on the finish, the tannins all soft and perfectly ripe.

Brendon's thoughts:

This wine is so delicious you can crack open a bottle before dinner and well, easily finish it before dinner. Which is a shame, since it's a great wine to enjoy with some hearty winter fare!

Jean's thoughts:

Clean European style of Syrah. The fruit is rich and delicate – my kind of wine!

Price at Caveau: R389 per bottle

Recipe: Brandied Calves Sweetbreads

A Lighter Moment

One night a customer called Brendon over to complain that there were no sweetbreads in his dish.

Brendon apologized profusely and went to query with the chef, who adamantly said the sweetbreads were in the dish he'd made - he'd plated it himself.

Brendon went back to the table and checked again, but then realized the customer was expecting 'sweet bread' instead of sweetbreads.

Needless to say, the customer was more than a little surprised to hear what he was eating!



This recipe is adapted from *Caveau: The Book*, our beautifully photographed coffee-table book that is available from all Caveau restaurants. If you haven't seen it yet, it has over 200 pages of great stories from Caveau, as well as over 30 of our signature recipes.

Ingredients (serves 4)

4 x 120g calves sweetbreads (from the pancreas), well rinsed
 1 small leek, washed and sliced
 1 carrot, peeled and sliced
 1 onion, peeled and chopped
 1 large stick of celery, sliced
 2 garlic cloves, peeled and crushed
 1 sprig fresh thyme
 1 bay leaf
 1 large sprig parsley
 100ml dry white wine
 1 litre cold water
 Pinch sea salt
 10 crushed white peppercorns

Preparing the sweetbreads

Place ingredients except sweetbreads in a heavy saucepan and bring to boil
 Let simmer for 20 minutes, then add sweetbreads and blanch for 5 minutes
 Cover the sweetbreads with a damp cloth and place in the fridge until cold, then peel off the thin membrane layer and any fat or gristle

25ml vegetable oil
 20g whole, unsalted butter
 1 garlic clove, crushed
 1 sprig fresh thyme
 50ml brandy
 40ml veal Jus
 10ml cream
 ¼ lemon

Frying the sweetbreads

Season sweetbreads with salt and pepper and fry each side 2-3 minutes in oil until browned
 Add the whole butter, garlic and thyme to the pan, basting sweetbreads with the butter
 Fry another 2 minutes then remove sweetbreads
 Add the brandy and reduce to a glaze, then add veal jus and reduce by half
 Pour in cream and cook until sauce thickens (should coat back of a spoon)
 Season to taste with salt, freshly ground pepper and a squeeze of fresh lemon juice
 Place each piece of calves sweetbread in a warm bowl and spoon the sauce over
 Accompany with toasted ciabatta

Friends of Caveau: Signal Hill Winery - Heritage Square

The **Signal Hill Winery** motto is "Viva Le Difference" and this couldn't be more fitting. Jean-Vincent Ridon is pretty much winemaker to the City of Cape Town - he makes small batches of high quality wines from some pretty unique vineyard sites, including Oranjezicht, Camps Bay and Kalk Bay. His new tasting room and micro-winery in Heritage Square is also unique. Stop in and let Jean-Vincent and partner Kyle Zulch take you through a tasting of some interesting and rare wines. They're also planning some harvest activities in the square, so keep an eye out. www.winery.co.za

"Wine can of their wits the wise beguile, make the sage frolic, and the serious smile."
- *Homer*



swirling passions