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Easter at Prahran Market



Prahran Market has everything to make your Easter special. We have the freshest fish, the best Hot cross buns, Easter eggs, Easter candles, flowers and more. For your diary:

Prahran Market Easter Trading Hours are:

- 1 April - Thursday - open dawn to 5pm
- 2 April - Good Friday - closed
- 3 April - Easter Saturday - open dawn to 5pm
- 4 April - Easter Sunday - closed

Please note: Prahran Market will also be closed on Sunday 25 Anzac Day.

Tsougrisma - The Greek Easter Egg game



Have you ever wondered what the Greek people do with their boiled dyed red eggs at Easter? They play a game!

The game is called tsougrisma and it involves two players and boiled, dyed red eggs.

Each player holds a red egg, and one taps the end of her/his egg lightly against the end of the other player's egg. The goal is to crack the opponent's egg. When one end is cracked, the winner uses the same end of her/his egg to try to crack the other end of the opponent's egg. There are no rules about which end of the egg to tap first, how to hold it, or how to tap.

The player who successfully cracks the eggs of the other player is declared the winner and, it is said, will have good luck during the year.

Eggs Plus and Whisked our two fresh egg stalls are selling out Greek red egg dye so perhaps you can have some "Greek" Easter fun with your family this holiday! Note: The eggs pictured from Whisked have been stenciled using parsley leaves before dyeing.

Fresh Victorian chestnuts are back in season!



The 2010 Victorian chestnut crop is shaping up to be one of the best for years which means chestnuts are currently at a very high quality and low price. Their distinctive flavour and texture can give a new taste to a range of dishes from starters to sweets. Chestnut is a classic and other equally delicious options are stir fries, casseroles, stuffings for meat and poultry, pastas, cakes and desserts. Here are some tips to buying chestnuts:

- The firmer chestnuts feel, the fresher they will be. Look for well-sized nuts which feel heavy for their size, with undamaged, firm shells.
- To avoid chestnuts drying out, store in an airtight container or paper bag in the crisper compartment of the refrigerator. Chestnuts are best if consumed within three weeks of purchase.
- One kilogram of chestnuts yields approximately 700g of shelled chestnuts

Delicious Monte Bianco Dessert

500g peeled chestnuts
600ml milk
1 cup (250ml) sugar
2 vanilla beans

Cook chestnuts slowly in the milk with the sugar and vanilla until the liquid has been absorbed (this should take between 1 and 1.5 hours and the mixture should look like thick porridge). Be careful to stir it often in the later stages.

Allow the mixture to cool.

Remove the vanilla beans.

Press the mixture through a potato ricer or mouli (special rice mill available from gourmet food shops) to create a smooth puree.

Sauce:

500ml milk
4 egg yolks
1/2 cup (125ml) sugar
1 vanilla bean

Cream the egg yolks and sugar in a stainless steel bowl.

Bring the milk to the boil with the vanilla bean and pour onto the eggs, whisking constantly.

Cook over a boiling pot of water until the mixture is thick.

To Serve:

Press the mixture again through a ricer onto a plate. Long spaghetti-like strands will form that pile over each other to resemble a mountain.

Pool the sauce around the base of your 'mountain'.

Top with whipped cream and shavings of chocolate

Sale at Greenpoint Nursery



Greenpoint Plant Nursery will be having an "April Autumn Sale starting from Easter Saturday with between 15-30% off most. Make the most of Melbourne's best Autumn in a long time for establishing new plantings. For example New Season Citrus Si less 15%, Ceramic Pots less 20%, Australian Natives less 30%. Greenpoint Nursery can be found on Elizabeth Street. Tel: 982 2177.

Abla's Patisserie



Abla's Patisserie is a family company specialising in the most delicious middle eastern cakes, slices and of course, scrumptious baklava.

Abla's Patisserie will be opening a new stall at Prahran Market (the Deli Hall) next Tuesday. Pop in and say hello!

Prahran Market wishes you a very happy and safe holiday.



General Enquiries

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Trading Hours

Tuesday: dawn-5pm, Thursday: dawn-5pm

Friday: dawn-6pm, Saturday: dawn-5pm, Sunday: 10am-3pm