

Hi Elias from the team at DeLuxe RV Group



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Welcome to the February issue of the Deluxe RV Group Newsletter!

I sincerely hope you had a great start to the year, and you have been enjoying the hot summer. After all the Christmas madness I finally managed to get out and about and catch up on some lost summer fly fishing time.

Water temperatures have risen substantially in Marlborough forcing most of my trips to be during late evenings when the fish start feeding, and I managed to land a few nice trout. During those calm summer evenings, I often dream about being on the road fulltime travelling New Zealand, discovering new rivers around the country in envy of those who have the opportunity to do so. Maybe one day!!!

General feedback throughout last month has been that its busy out there. Campsites, NZMCA parks, holiday parks and park-over sites all seem to be buzzing with travellers and it's well worth planning ahead and booking early to avoid disappointment.

It's great to hear and see that people are out and about making the most of what this beautiful country has to offer as well as creating a positive outlook for our industry.

Enjoy the read and feel free to send me a quick note describing your own experience travelling in New Zealand during this time of the year.

Deluxe RV Group News



The team at Deluxe RV Group had a good start to the year and all staff are now back on deck. Gary returned from a recent 2-week motorhome road trip, and we are all starting to get organised and excited about the upcoming Covi Super Show in Auckland.

Brand-New Pilote, Le Voyageur and Bailey stock is now available in Blenheim, and we are incredibly excited to offer a wide range of models, brands and layouts to our customers ready to be picked up within a few weeks of purchase.

Basically, it's business as usual and we are looking forward to another year of providing the highest level of service possible.

If you have any questions, please feel free to send it through and I'll get back to you asap!!!

Great Weekend Destinations: Northland



Northland must be one of the favourite weekend destinations for anyone living in Auckland or the upper North Island. The close proximity to the biggest city in New Zealand as well as the numerous stunning destinations within the region make it a popular short- and long-term travel destination.

Poppy, Levi, and I visited over a year ago and enjoyed every second of it. We can't wait to be back at some stage in the future and explore even further north.

Enjoy the read!!!

"The subtropical Northland region of New Zealand stretches upwards from Auckland to the very top of New Zealand. Take a journey along the Twin Coast Discovery Highway to the iconic Bay of Islands, as well as the Kauri Coast, the Far North, and Whangarei."



"A subtropical wonderland of islands, marine life, kauri forests and Māori myths and legends, Northland is an incredible place to visit.



Just offshore from Tutukaka lies the Poor Knights Islands – rated one of the top 10 diving sites in the world. Explore a mecca of diverse fish life, colourful underwater plants and rocky volcanic outcrops. Go snorkeling or diving with Dive Tutukaka, or explore via stand up paddle-board.

<https://www.newzealand.com/us/poor-knights-islands/>



Cape Reinga offers the ultimate northern New Zealand experience. See two oceans collide and discover the place of leaping, where Maori spirits begin their final journey.

At the Cape, the Tasman Sea meets the Pacific Ocean in a spectacular swirl of currents. At the northernmost tip of the Cape is a gnarled pohutukawa tree, believed to be over 800 years old. According to Maori oral history, the spirits of deceased Maori leap from this tree into the ocean to return to their ancestral homeland of Hawaiki.

<https://www.newzealand.com/us/cape-reinga/>



Embark on an intimate tour with Footprints Waipoua, one of two New Zealand experiences featured in Lonely Planet's guide to authentic travel 'Code Green: Experiences of a Lifetime'.

Come face to face with Tāne Mahuta – God of the Forest and New Zealand's largest Kauri tree. Experience the ancient forest with local Māori guides and

learn how the forest plays an important role in the lives of local Māori and the eco-system.

Learn more about our kauri forests and kauri trade at the Kauri Museum.

<https://www.newzealand.com/us/plan/business/footprints-waipoua-4469554/>



Stretching between the Bay of Islands in the east to Hokianga Harbour in the west the Twin Coast Cycle Trail Pou Herenga Tai is rich in history, scenery and local hospitality.

Soak up the sun by peddle power as you explore old historic settlements, coastal views, lush forests and fascinating cultural sights on the Twin Coast Cycle Trail, stretching from the Bay of Islands' east coast to the Hokianga Harbour in the west."

<https://www.newzealand.com/us/feature/pou-herenga-tai-twin-coast-cycle-trail-/>

Staff Trip 1: Pelorus, Lake Rotoiti and Robinhood Bay



We are continuing to explore destinations close to Blenheim this summer and managed to sneak away to three different spots throughout the last few weeks.

Whilst we only stayed for the day, all locations are suited for motorhomes and can be explored for longer. Feel free to ask if you have any questions regarding the spots as I am always happy to share information.

Lake Rotoiti



Nelson Lakes National Park is always a great day out. Especially in summer the lakes offer plenty of shaded areas, walks and swimming spots. Multiple campsites are on offer if you choose to stay for a couple of days and the area never feels crowded.

Often people are commenting on the sand flies, however we found that this year they have not been as abundant, and we barely took notice of them at all.

<https://www.newzealand.com/in/rotoiti/>





Robinhood Bay



Robinhood Bay is only a 30-minute drive from Blenheim and offers great camping, 4WD access to the beach and there is plenty of seafood on offer for the keen diver. It's a great destination if you want to take all the toys and get away from it all for a day or even a few weeks.

Please note that the road from Whites Bay turns into gravel and is not suited to all motorhomes. I find that it's usually pretty good for spring and then gets worse as people are using it during summer.

<https://www.doc.govt.nz/parks-and-recreation/places-to-go/marlborough/places/blenheim-area/things-to-do/campsites/robin-hood-bay-campsite/>





Pelorus Bridge Scenic Reserve

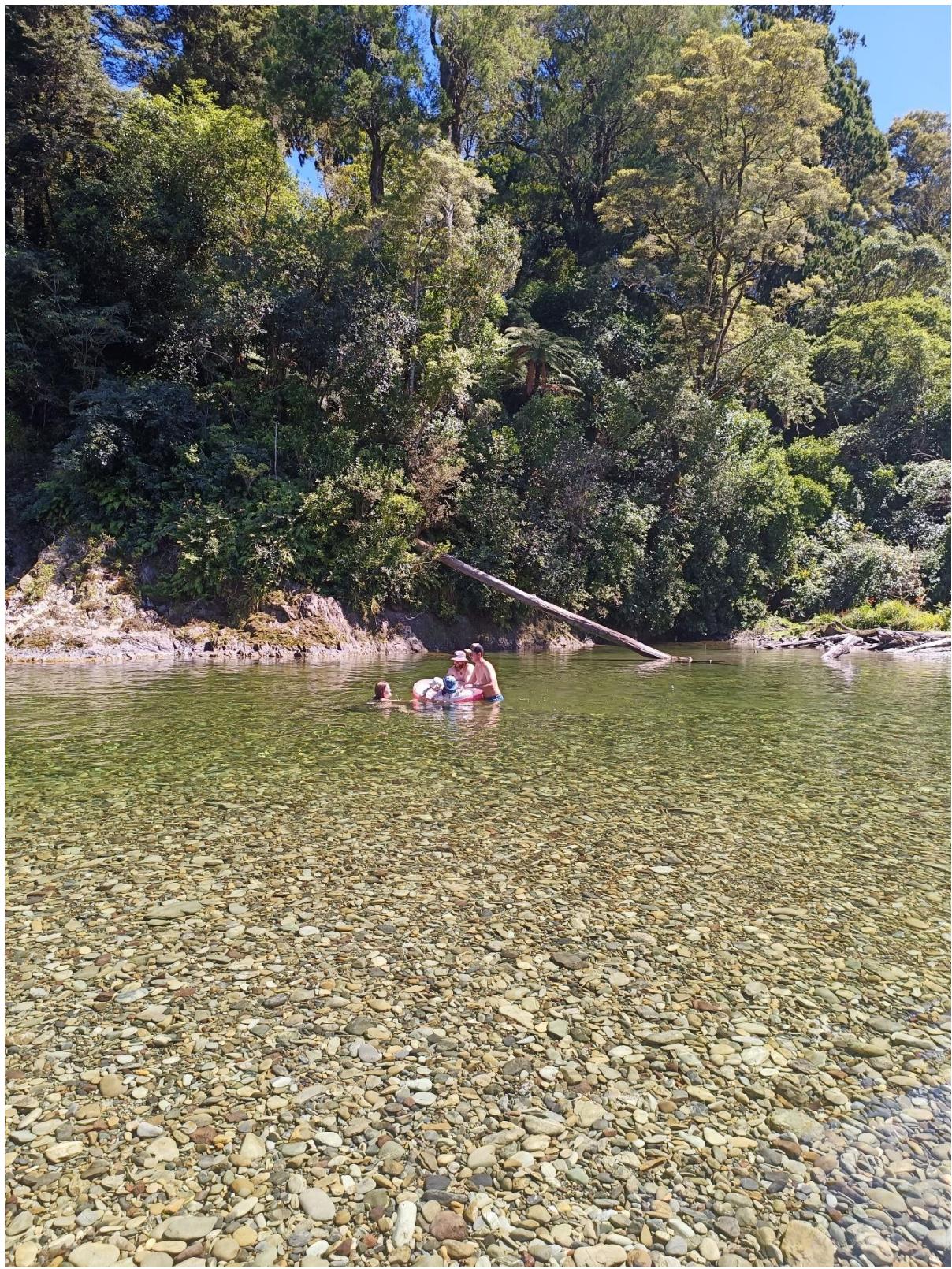


Pelorus Bridge Scenic Reserve is another great spot only a 40-minute drive from Blenheim. If you prefer river swimming to the ocean the reserve is perfect. Large deep pools, plenty of rocks to jump off and a small gravel beach to set up are all within walking distance from the carpark.

The campsite offers visitors the option of staying for longer and exploring the numerous walks and activities in the area.

<https://www.newzealand.com/in/feature/pelorus-bridge/>





How to Article: Enerdrive Battery Monitor



Energy systems in motorhomes and caravans continue to be a much-discussed topic in the industry. Regardless of how much solar and whether you are choosing AGM or Lithium batteries, a good way of eliminating the guesswork is to fit a battery monitor.

The device allows you to check on many different aspects of your system and creates a quick and easy way to see your current battery charge.

Check out the video and let us know if you have any questions!!!

<https://youtu.be/062T4tEk7zM>

Staff Trip 2: Matt's Kaiteriteri Trip



Matt and his family started the year right holidaying next to the beach in Kaiteriteri. The staff motorhome has been used a lot during the holiday season and it's great to see staff and their families making the most of the opportunity.

After all, memories made on the road travelling in an RV are always special and seem to last a long time.

The Tasman region has plenty to offer and is well suited for a casual summer beach holiday.





2024 Covi Super Show



Only 5 weeks to go to the Covi Super Show in Auckland. We are always excited to exhibit at the event and can't wait to see what happens this year.

The last 3 years have been challenging for the Auckland event considering a couple of years tainted by Covid followed by last year's floods impacting visitors one way or another.

Fingers crossed that this year's show will be a great success and plenty of visitors make it through the doors.

We are looking forward to seeing you there!!!

Matt's Secret Duck Liver Parfait



We often share recipes suited to the RV lifestyle and easy to make on the road. However Matt's secret duck parfait recipe is one to cook at home and take away with you, complementing cheese platters or by itself with some fresh bread bought at the local bakery.

For those who don't know Matt used to be a chef so its well worth trying it and letting us know what you think. It may also be quite a challenge if you are not used to making parfaits and will be fun to try. Enjoy!!!



Duck Liver Parfait is something special that can be made prior to your next trip away and taken on the road with you. The recipe involves a little bit of work and requires some precision. However, it's well worth the effort.

I used this recipe during my time as a chef and served the parfait at Highfield Winery Restaurant between 2009-2011 here in Blenheim.

The recipe produces 1kg however you could reduce this to 500g if required. It's also suitable to freeze if you don't want to eat it all in one go. Alternatively, you could also use chicken livers if duck is not available.

For best results I certainly recommend using duck liver, take your time, enjoy, serve with your chutney of choice, crackers, or sour dough bread.

Ingredients

- 300ml Red Wine
- 300ml Port
- 1kg Duck Livers at room temperature (this is important as the mixture may split if they are cold)
- 2tsp Ground Juniper
- 8 Egg Yolks
- 4 Eggs
- 500g Block Butter
- Few Sprigs of fresh Thyme
- 3 Dry Bay Leaves
- 1 Star Anise
- 3 Glove's Garlic
- 1 good sized pinch of Salt
- 1 good pinch of white Pepper

Method

1. Reduce the wine, port, juniper with the thyme, bay leaves and star anise in a saucepan to 200ml.
2. Strain and measure the amount, if you have over reduced just add cream to make up the difference, if under reduced return to the heat and continue the reduction, make sure it measures exactly 200ml though.
3. Place the garlic in a blender and blitz, add the Livers and blitz, whilst the motor is running add the warm melted butter, be sure to add the whole amount of melted mixture including the white stuff at the end as this is the gee or salt in the butter itself, then add the eggs and yolks one at a time, season to finish.
4. Pass the mixture through a sieve to remove any of the livers sinew, this is also important.
5. Pre Heat the oven to 160°C on fan bake or steam bake if you have that function.

6. Either line a suitable sized terrine/loaf type baking tin with glad wrap making sure it sits nicely around the edges or use individual ramekin type baking dishes (the ramekins do not need lining) or alternatively take muffin tins and line them with glad wrap to make individual portions. The last option is how I used to serve them.

7. Take whatever you have chosen to bake the mixture in and place them in a high sided oven tray, fill with the parfait mixture to about $\frac{3}{4}$ full, then pour enough warm water into the tray to sit halfway up the baking dish to help steam the mixture, cover with foil.

8. From here the process gets a little bit tricky. You want to cook the mixture to soufflé with a slight bounce, over cooking it will result in the parfait bubbling up and becoming coarse. Under cooking it the mixture will not set correctly so keep an eye on it.

9. Check after 15 minutes if you are using ramekins or the muffin tins or 25 minutes if you are using a terrine mould.

10. Re-check every 5 minutes after that, the ramekins or muffin tins should take est. 20-25 minutes. A loaf type tin may take 35-40 minutes. The exact cooking time depends on your oven and it's better to keep checking the parfait than over cooking it.

11. Once cooked remove from the oven tray and set aside, cool, then place in the refrigerator.



If you have an interest in anything contained within our Newsletter then please don't hesitate to contact us, we would love to hear from you.

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