



BOTTEGA FOOD

APRIL 2008

WE'RE EXCITED ABOUT...

NEW

QUAIL EGGS



They're usually hard to find...but we've managed to track some down. Here's some ideas to inspire you:

Dukkah crusted quail eggs

Cook quail eggs in boiling salted water for 3 minutes. Refresh in iced water. Peel eggs, brush with olive oil and roll in some dukkah. Arrange on a shallow plate and serve.

Quail egg tartlets

Follow the method for cooking the eggs above. Peel and halve lengthways. Mix together some fresh goat's curd, chopped chives and salt and pepper to taste. Spoon goat's curd mixture into mini tart cases and top with half a quail egg.

Quail egg & bacon canape

Fry quail eggs in a small pan. Place a thin slice of prosciutto on a toasted crouton and top with the egg. Drizzle with olive oil and season with salt and pepper.



AUTUMN IDEAS

We've got a range of ingredients to keep you warm while the weather is chilly:

MUSHROOMS - Our whole French Chanterelles and Porcini mushrooms are snap frozen to retain their quality.

Don't forget our range of dried mushrooms - Morels, Chanterelles, Porcini and Shitake. Porcini powder is another great option because a little bit goes a long way.

DRIED FLAGEOLET BEANS - One of the most sought after of the bean family. Our dried French flageolet beans are of the highest quality and are available in 500g packets.

HERBIES SPICES - Choose from the largest range of culinary herbs and spices in the Southern Hemisphere. Heat up your dishes with a choice of 22 different chilli products.

COOKING CLASSES

Our calendar of cooking classes always fills up quickly, but there are still a few spots left for the following classes:

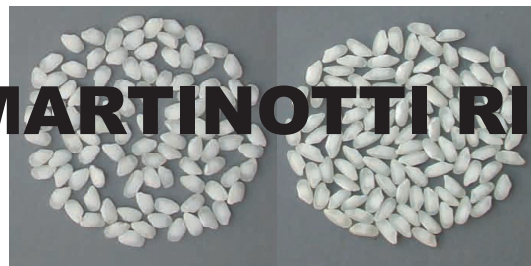
My Favourite Ingredients with Ali Seedsman 12th May

Coffee - The perfect brew 14th & 19th May

Sherry with David Ridge 30th June

COMING SOON...

MARTINOTTI RICE



We've got two new additions to our rice range coming soon from Riseria Martinotti. The rice mill in Trino Vercellese has been operating since 1896. Time-honoured knowledge and skill are used to produce these premium rice products:

Carnaroli - large kernels that retain a firm texture during cooking. Perfect for risotto, timbales and rice salads.

Vialone Nano - round kernels that readily absorb flavours. Particularly good for risotto and soups.



BOTTEGA WINE

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SPECIAL SELECTIONS...

LE MACCHIOLE



BOIRON COCKTAILS

No, it's not a wine...but we thought you might like to know that our Boiron fruit purees make wicked cocktails.

Fancy a **TROPICAL ITCH**?
Blend crushed ice with Boiron passionfruit puree, Boiron guava puree, strawberry syrup and pineapple juice.

Or perhaps an **OLD FLAME** is what you're after?
Shake gin, red vermouth, campari, cointreau and Boiron mandarin puree. Strain and serve.

Ask us for more cocktail concoctions using Boiron purees...or just come up with your own. You'll be inspired by the quality of these fruit purees

The **Le Macchiole Messorio Rosso 2004** has received some rave reviews. Wine Spectator gave it 100 points. We think the hype is no exaggeration. This wine is powerful and concentrated, yet elegant and complex.

Not to be forgotten, the **Le Macchiole Paleo Rosso 2004**, is another excellent example of the high quality wines coming from this Tuscan producer. Ripe and delicious cabernet fruit with earthy tones.

Production of these wines is based on rigorous grape selection, which means they're not around in great quantities.

A PERFECT MATCH...

The Tedeschi Soave Classico is the perfect match for seafood. Try it with pan fried snapper served with a caper and butter sauce.

Its complex fruit characters, balanced acidity and clean dry finish make this wine a bargain for the price.



WINES FROM PUGLIA



L'Astore Masseria prides itself on ancient roots, the skilful use of modern cultivation and a focus on quality. Winemaker Riccardo Cotarella has produced elegant wines that stay true to the Salento terroir.

2007 Krita IGT - *Chardonnay, Malvasia Bianca*

2007 Massaro Rosa IGT - *Negroamaro*

2007 Filimei IGT - *Negroamaro, Merlot, Primitivo*

2005 Argentieri IGT - *Negroamaro, Cabernet Sauvignon*

2005 L'Astore IGT - *Aglianico*

ITALIAN WINE TASTINGS
every Saturday from 11am to 2pm