



BOTTEGA FOOD

FEBRUARY 2009

GET TO KNOW VENETO

You're invited to taste your way through VENETO

DATE: Saturday 28th Feb
WHEN: 10am-2pm

Join us for a special tasting
day where the food of
Veneto will be the centre of
attention.



VENETIAN SALSA VERDE

An all-purpose green sauce that will add zest and flavour to everything from fish to cold meats to grilled steak and roast beef.

- 3 Italian anchovy fillets
- 1 garlic clove, sliced
- 1 tsp capers, chopped
- pinch sea salt
- 1 bunch parsley, chopped
- 100 ml Portofino Extra Virgin Olive Oil

Place the anchovies, garlic, capers and pinch of sea salt into a mortar and use the pestle to grind into a smooth paste. Add the parsley leaves and continue to work until the leaves have broken down.

Alternatively you can use a food processor. But the texture of the sauce is much better when using a mortar and pestle.

Slowly add the olive oil, working it into the parsley mixture until it's all incorporated. Place in a bowl and cover until ready to use.

You can savour the region's wines, taste speciality cheese and learn more about risotto. No need to book, just come along on the day for an exclusive Bottega Rotolo experience.



HINDMARSH VALLEY GOAT CHEESE

We now have a range of artisan goat milk cheese from the Fleurieu Peninsula. Denise Riches from Hindmarsh Valley Dairy produces some stand out products including...

Hindmarsh Valley Cumulus - a whipped French style goat curd. Light and creamy in texture with a mild flavour.

Hindmarsh Valley Marinated Fetta - a fresh fetta that is lightly brined before being marinated in Fleurieu olive oil and herbs.

Hindmarsh Valley Chevre de Provence - a traditional style goat cheese coated in a layer of ashed herbs. Herbs include lavender, marjoram, thyme, sage and rosemary. Use fresh or baked.



BOTTEGA WINE

FEBRUARY 2009

SPECIAL SELECTIONS...

VALENTINA CUBI



**2006 Valpolicella
Classico 'Iperico'
DOC**

Vibrant colour and
aroma intensity.
Ripe berry notes
harmonise with
vanilla undertones.
Long finish with a
hint of spice.



**2003 Valpolicella
Classico Ripasso
'Arusnatico' DOC**

Fruity and spicy
with hints of hay
and vanilla. Fruit
characters well
balanced by good
acidity and tannin
structure.



**2003 Amarone della
Valpolicella 'Morar'
DOC**

Intense aromas with
ripe fruit characters.
Bitter cherry and
spice notes followed
by a full and
lingering aftertaste.

Valentina Cubi
is a small Italian
winery comprising 13
hectares of vineyards
in the communes of
Fumane, S. Pietro in
Cariano and nearby
Verona. A modern
estate that stays true
to the classic Italian
Valpolicella and
Amarone styles.

Come along to our
**'Taste your
way through
Veneto'**
day to sample these
wines.

INSTORE WINE TASTING CALENDAR FOR FEB

Saturday 7th Feb - Small producer spotlight: Russolo
Saturday 14th Feb - New vintages from Sordo Giovanni
Saturday 21st Feb - Wines from Le Marche
Saturday 28th Feb - Taste your way through Veneto...Valentina Cubi