



BOTTEGA FOOD

JUNE 2008

WE'RE EXCITED ABOUT...

READY-TO-GO PASTRY CASES



Flaky, shortcrust, sweet, savoury...we've got a delicious range of premium quality pastry cases. They come in all shapes and sizes, from 55mm diamond hors d'oeuvre shells to 108mm sweet tart cases.

Here's some tips on how to use them:

- fill with cold or warm fillings
- bake them in a moderate oven up to 180 degrees C
- they can be frozen filled or unfilled
- store them in an air tight container after opening

FRESH TRUFFLES

Fancy a fresh summer black truffle from Italy? Think of the possibilities...truffled eggs, carpaccio with slivers of truffle, truffle risotto. You need to give us a call by the 11th of June (that's next Wednesday) to place your order.

COOKING SCHOOL CALENDAR

THE NEW CALENDAR
WILL BE RELEASED A
MONTH EARLY...LOOK
OUT FOR IT IN THE
THIRD WEEK OF JUNE.

FONTINA MAURI

Our Fontina Mauri is in its absolute prime at the moment. Use it as a table cheese, melt it, cook with it...used any way it's delicious. If you'd like any of the following Italian recipes to inspire you, drop me a line at marion@bottegarotolo.com.au

Pizzoccheri - a moreish dish of pasta, potatoes, green beans and 3 cheeses
Baked Polenta with Fontina and Pancetta
Herbed Mushroom and Fontina Crostini
Foglie d'Ulivo (olive leaf shaped pasta) with Fontina

NEW

ITALIAN OLIVE OIL EXTRA VIRGIN & ORGANIC

Our new Italian extra virgin olive oils are the best we've seen for a while. Be one of the first to try the very first season of olive oil from this producer.

L'Astore Masseria Organic Extra Virgin Olive Oil 2007

An oil with a golden tone and a sweet, but intense taste. Lovely round fruit characters with a spritz of pepper. Delicious as a dressing oil.

L'Astore Masseria Extra Virgin Olive Oil 2007

This oil has a grassy green tone with almond and fresh herb aromas. It's lovely herbal character makes it perfect as a dipping oil for bread.





BOTTEGA WINE

JUNE 2008

SPECIAL SELECTIONS...

ITALIAN WINE TASTINGS

Experience a taste of Italy every Saturday. Between 11am and 2pm our Italian wine enthusiast Stefano Angelini is on hand to give you a sample of delicious Italian wines and to talk you through the stories behind them. We showcase our wines by the region, which means there's always a regional food match that can be recommended as well.

14th and 21st June - Piemonte

28th June - Sardegna



L'ASTORE MASSERIA

L'Astore Masseria is part of a new wave of Apulian wineries producing excellent and exciting wines from grape varieties such as Primitivo, Negroamaro and Malvasia Bianca. Take a trip to Puglia through the wines of L'Astore Masseria:

- 2007 IGT Salento "Krita" Chardonnay/Malvasia Bianca
- 2007 IGT Salento "Massaro Rosa" Negroamaro/Bordeaux
- 2007 IGT Salento "Filimei" Negroamaro
- 2005 IGT Salento "Argentieri" Negroamaro/Cabernet
- 2005 IGT Salento "L'Astore" Aglianico/Petit Verdot

NEW RELEASE

CHALMERS SAGRANTINO

It's finally here...

The Nino Franco 'Rustico' Prosecco is now back in stock.

Think delicious golden apple fizz...it's the perfect way to cheer up those cold weather blues.



The 2005 Sagrantino is an attractive ruby-red colour with upfront plum and blackcurrent fruit characters. Its savoury rosemary, bitter cherry and Italian coffee aromas along with juicy acidity makes it an exciting drop. Rumour has it that Kim Chalmers took this little beauty to Vinality recently and wowed the locals with the quality of this Australian Sagrantino.

