



BOTTEGA FOOD

MAY 2008

WE'RE EXCITED ABOUT...

JAMON

It's the way of cured pork products. This cured ham from Spain is melt-in-the-mouth delicious. We've got the Jamon Serrano and Jamon Iberico for you to choose from. Here's the lowdown on the two styles:



Jamon Serrano

Made from a breed of white pigs. It has a smooth texture and a robust gamey flavor that is balanced by a delicate sweetness. Aged for between 18 and 24 months.

Jamon Iberico

The black Iberico pigs are left to roam free in oak forests along the southern border between Spain and Portugal for at least 3 months. Here they feed on acorns to their heart's content (up to 10 kilos a day). The Jamon Iberico is aged for between 2 and 5 years. It is sweet and nutty with beautiful marbling that gives it that soft and melting mouth feel.

No need for any adornments with these little slivers of delight - just lay out on a platter and enjoy with friends and a nice Italian red.

TAKE YOUR PICK OF POLENTA



It's winter, which means plenty of slow cooked braises and succulent stews. Mashed potatoes are an obvious accompaniment, but try these different styles of beautifully creamy polenta and you'll never look back.

Moretti Polenta Bramata - Traditional slow-cooking polenta. 40 mins cooking time.

Moretti Polenta Bramata Bianca - Made from white cornmeal. Excellent for hard and soft polenta. 40 minutes cooking time.

Moretti Polenta Lampo - The best choice when time is at a premium. 8 minutes cooking time.

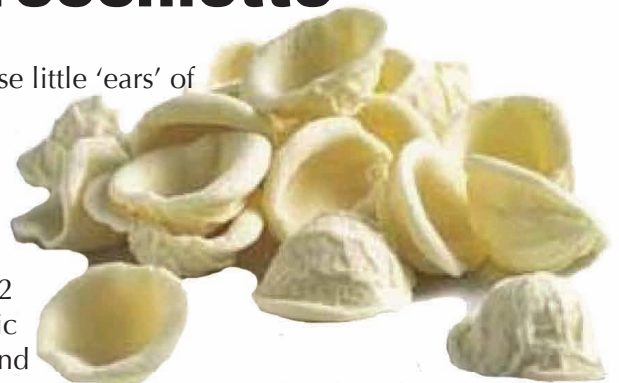
Moretti Polenta Taragna - Made with coarsely ground yellow cornmeal flecked with ground buckwheat. Traditionally prepared with small chunks of Italian cheese melted through the hot polenta. 40 minutes cooking time.

Oh so simple orecchiette

Our orecchiette is a slow dried, artisan pasta from Puglia. These little 'ears' of pasta are made using traditional methods, which means a traditional flavour.

Orecchiette with broccoli

Add broccoli florets and orecchiette to a large pot of boiling salted water. While the pasta and broccoli are cooking, saute 2 cloves of chopped garlic in some olive oil. Do not let the garlic brown. When the pasta and broccoli are just al dente, drain and transfer into the pan with the garlic and oil. Stir through some ricotta and season with salt and pepper. Serve with lashings of grated parmigiano reggiano.





BOTTEGA WINE

MAY 2008

SPECIAL SELECTIONS...

PERTIMALI ESTATE



2003 Brunello di Montalcino DOCG
2006 Rosso di Montalcino DOC

We've been waiting with baited breath for our latest shipment of new wines from Italy and now they're almost here. We should have the new range by the end of May.

The Pertimali Estate wines are some of the standouts. This vineyard is in the prime Montosoli cru to the northeast of Montalcino. The small estate produces rich and complex wines. Livio Sassetti and his two sons take advantage of modern equipment and winemaking techniques, while still observing many of the traditional practices used at the estate for more than a century.

SORDO GIOVANNI BAROLO

The wines from this producer come from the heart of Piemonte's Barolo producing area. The nebbiolo grapes for the Sordo Giovanni Barolo are carefully selected and picked in peak condition. The wines are matured for 2 years in oak, followed by at least a year in the bottle before release. These wines also have a long cellar life, so if you're looking to build up a collection, then these are the wines for for you. Our selection of Sordo Giovanni Barolo includes:

2003 Barolo Rocche DOCG
2001 Barolo Ganutti DOCG
1988 Barolo Reserva DOCG

BUBBLES OF FUN

PROSECCO

We know many of you have been waiting patiently for this little gem...and now we're pleased to say that the Nino Franco 'Rustico' Prosecco will be available again very soon. Golden apple characters and plenty of fizz make this wine the perfect accompaniment for any celebration...or an excuse to celebrate in itself.



Journey through the wines of Italy every Saturday

We love to share the good things in life, so every Saturday between 11am and 2pm we have wines from different regions of Italy for tasting:

3rd & 10th May - Abruzzo
17th & 24th May - Tuscany
31st May - Puglia