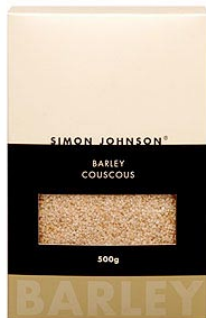




# BOTTEGA FOOD

SEPTEMBER 2008

GET EXCITED ABOUT...



## SIMON JOHNSON BARLEY COUSCOUS

Simon Johnson's barley couscous is made from barley flour rather than semolina. It has a nutty flavour and a defined grainy texture. Prepare it in the same way as regular couscous.

### Simon's Quick Couscous Recipe

Brown 1 chopped onion and 2 cloves garlic in some oil. Add 1 sliced red capsicum, 3 sliced mushrooms and slices of chorizo sausage. Cook for 5 minutes. Add 50g frozen peas and 50g fresh green beans. Then add 300g couscous and mix well. Add 500ml salted boiling water, pinch of paprika and 12 peeled green prawns. Cover and leave to swell for 5 minutes off the heat. Fluff up with a fork and serve with wedges of lemon.

## PUKARA ESTATE DUKKAH

Dukkah has officially made a comeback with Pukara Estate's delicious reditons of this old favourite. There are two packs to choose from: **Macadamia Nut & Chilli Dukkah** as well as **Cashew & Roast Onion Dukkah**. Serve with olive oil and bread as part of a share plate or try our Dukkah Crusted Lamb Recipe.



### Dukkah Crusted Lamb

Rub olive oil on 2 lamb rumps (about 150g each) and brown quickly in a hot pan. Remove and roll lamb in dukkah. Place on a rack in a roasting dish and cook at 180 degrees for about 10 minutes. Rest for a couple of minutes then slice into thick medallions. Drizzle with a dressing made by whisking together a tbsps each of pomegranate molasses, honey and extra virgin olive oil.

## PASTA FOR SPRING

Spring is finally on our doorstep, which means lighter, fresher pasta sauces that marry perfectly with long pasta. You can choose from spaghetti, spaghettini, linguine and much more. Here's a guide to a few of the less common styles of long pasta...



### Rustichella Bucatini

A thick spaghetti-like pasta with a hole running through the centre.



### Rustichella Pappardelle Rigate

Pappardelle with narrow ridges running down the length of the pasta.



### Rustichella Chitarra

Strings of pasta that have flat edges to form a square cross-section



### Rustichella Capellini

Thin rods of pasta that are just a bit thicker than angel hair pasta.

**NEXT COOKING SCHOOL CALENDAR TO BE EMAILED  
ON THE 8TH SEPTEMBER**



# BOTTEGA WINE

SEPTEMBER 2008

**SPECIAL SELECTIONS...**

## FATHERS' DAY SPECIAL

### Sordo Giovanni Grappa di Barolo

## MORE AFTER DINNER TREATS



#### SORDO GIOVANNI Barolo Chinato

This rare digestive is made with Barolo wine, infused with the bark of the cinchona tree and aromatic herbs. It is intense and bitter-sweet.

#### SORDO GIOVANNI Brachetto d'Acqui

Low alcohol sparkling red that's equally at home with a piece of gorgonzola or biscotti. Delicious!

#### SORDO GIOVANNI Moscato d'Asti

Exotic aromas of Turkish delight, musk and candied pear. Sweet with a light fizz. Perfect after a lazy Sunday brunch.



We got the perfect solution to the Fathers' Day gift dilemma...a rare and delicious grappa.

This Italian grappa is made by distilling the fermented pomace of Nebbiolo grapes used for producing Barolo wine. The grappa is aged in oak casks and the entire process produces a golden liquid, much sort after as an after-dinner drink.

Sordo Giovanni's Grappa di Barolo has an elegant nose with hints of vanilla. The spirit is clean and floral in flavour.

Taste it in store Saturday 6th September.

## SORDO GIOVANNI TOP UP

Sordo Giovanni wine stocks will get a much needed boost next week. That means you'll soon find these previously out of stock wines back in store:

**2001 Sordo Giovanni Barolo Riserva Rocche di Castiglione**  
**1997 Sordo Giovanni Barolo Riserva Rocche di Castiglione**  
**2006 Sordo Giovanni Nebbiolo d'Alba DOC NEW VINTAGE RELEASE**

## SEPTEMBER WINE TASTINGS

6th September - Grappa  
13th September - Dessert wines

20th September - Aperitif-style wines  
27th September - Light reds