



*Bitton: A French inspired café cookbook
Out Now
The perfect gift for any occasion*

EVENTS COMING UP AT THE CAFÉ...

FEB 14th - VALENTINES DAY

don't forget to book early and treat your partner to a wonderful romantic evening French style.
\$150 per couple, includes champagne on arrival and a special gift.
To view our menu head to:
<http://www.bittongourmet.com.au/events/2011-02-14-02-11>

FEB 19th - COOKING CLASS

If you would like to join this cooking class we have a couple of places left. For more info please see overleaf.

FEB 22nd - BITTON'S FIRST DEGUSTATION DINNER FOR 2011

celebrate our new liquor licence with a 3 course menu developed around and matched with some very special wines.
For the full menu:
<http://www.bittongourmet.com.au/events/2011-02-22-02-11>

SPECIAL NEW YEAR OFFER:

The new Bitton cookbook if bought online will now come wrapped in a beautiful handmade box with a Bitton Dressing – for free!
\$39.95 for the month of February.
<http://www.bittongourmet.com.au/the-bitton-book>

**KIDS EAT
FOR FREE!**

Throughout February every Wednesday to Friday come for dinner before 6pm and with each adult meal one child will eat for free from the kids menu.



Try something new this year...

Bitton's Monkey Nut Chutney

A seriously good condiment that combines coriander, mint, tamarind and chilli to add spice to any dish. Add to soy sauce and use as a dipping sauce for wontons. Perfect for marinating firm-fleshed fish and chicken. Stir a spoonful through pasta or rice to serve with curries or stir-fries. Bon appétit

Bitton Web new feature:

What Bitton Loves to Eat – check out new recipes and ideas to use our products.
For Inspiration go to www.bittongourmet.com.au



Thank you for helping us support the floods in Queensland. Bitton is donating \$10 from every book sale to the appeal. Whatever we make before the end of February, David will double, so hurry!



Bitton is proud to present its very first wine list!
Starting on Australia Day it will feature French and Australian wines to reflect our cuisine and style. BYO will still and always will be available too!

Bon appetit!

David has recently teamed up with our friends at Game Farm to create game recipes using their wonderful products and ours...



Serves Four

- 400g Game Farm Quail Medallions (breast fillets)
- 50ml Bitton Asian Dressing
- 50ml Bitton Chilli Oil
- 4 green apples
- Pulp of 3 passionfruits
- 1/2 bunch coriander, roughly chopped
- 50ml olive oil
- 1 tbsp ginger, finely chopped or grated
- Mustard cress to garnish

Place the Game Farm Quail and the Asian Dressing into a bowl and combine well. Set aside for 30 minutes or longer. Peel, core and thinly slice the apples. Place them into a bowl and cover with water and a squeeze of lemon juice to prevent them from turning brown.

Place a large frying pan over a high heat and add the chilli oil. Place the apples into the pan and cook, stirring for 30 seconds. Add the passionfruit pulp, coriander, salt and pepper and cook for a further 30 seconds. Remove from the heat and set aside.

For the Game Farm Quail place a frying pan over a medium to high heat. Add the olive oil and ginger, saute for 30 seconds. Add the Game Farm Quail and cook for 3-5 minutes on each side. To serve, divide the apple mixture in the middle of four large plates. Arrange the Game Farm Quail Medallions on top of each and drizzle over a little of the jus left in the pan. Garnish with mustard cress and serve with a green salad dressed with Lemon Dressing.

Recipe by David Bitton



Website: <http://www.gamefarm.com.au//>



TEXT YOUR COFFEE ORDER
to this Number: 04664 53725
You can now text in your coffee order... simple!

TASTE: 10th-13th MARCH

Bitton will be there again this year – come and say hi! It is a fantastic event for all the family, with wonderful food to be had.
<http://www.tasteofsydney.com.au/>



yarra valley dairy
HANDMADE FARM HOUSE CHEESES

Bitton would like to introduce Yarra Valley Dairy makers of handmade farmhouse cheese. Most of their cheeses are fresh soft style cheeses inspired by the farmhouse cheeses of France and Italy, but have their own identity and flavour influenced by their terroir and cheesemaker's skill.

Black Savourine is an award winning semi-mature goats milk cheese. It is a pyramid shaped cheese, coated in ash, then placed in a maturing room allowing the growth of white mould on the surface. As the cheese matures it develops a full and rich flavour of roasted nuts, citrus and cooked cream.

WWW.

WIRELESS INTERNET CONNECTION

Please ask a member of staff for the code to access the world wide web.

WHAT'S HAPPENING ONLINE WITH BITTON...

If you missed David in action with Koshie you can now see it online at
<http://www.bittongourmet.com.au/media/video>

Thank you to Not Quite Nigella for a great promotion on her website, amazing feedback at:
<http://www.notquitenigella.com/2010/12/19/win-a-range-of-bitton-gourmet-foods-cookbook/>

Keep up to date on **facebook** – great new promotion coming up, and **twitter** to be really on the pulse.

Bitton is also on Foursquare for all you real social media keen beans.

COOKING CLASSES



Everyone is asking when and we can now confirm the dates for 2011:

- | | |
|-------------------|-------------------|
| Feb Saturday 19th | Jun Tuesday 7th |
| Apr Tuesday 5th | Aug Tuesday 23rd |
| May Tuesday 3rd | Sept Tuesday 20th |
| May Tuesday 31st | Nov Tuesday 1st |

For all the information please head to:
<http://www.bittongourmet.com.au/events/-3>

TAR 10



New to the Bitton shelves is **Tar 10**, with its **Tunisian Spiced Date & Orange Pickle**.

A zesty pickle with a strong influence of North African spices makes it an exciting side dish to accompany BBQ meats, butterfly chicken, or firm white fish.

For a vegetarian dish it can be folded through couscous or rice or it can also be served on a cheese platter with a nutty cheddar cheese or in the groove of a celery stick.