



# 10 year Anniversary of Bitton

*Thank you to our loyal customers for the past decade*

## BITTON: A FRENCH INSPIRED CAFÉ COOKBOOK

The Bitton cookbook is finally with us, and it is more fantastic than we could ever have imagined. Below is a look at some of the pages that feature in the book.

Thank you to all of our customers who pre-ordered the book - you will be receiving it very soon! If you would still like a copy you can either order online at <http://www.bittongourmet.com.au/the-bitton-book> or you can purchase one in the café, or all good book stores.

We really hope that you enjoy our cookbook.

## BITTON GOURMET SPECIAL BOX SET

To keep in line with the celebrations, we have also put together a beautiful gift set, with a handmade box, the new Bitton Cookbook and the Bitton Dressing. This can only be bought at the café or online at [www.bittongourmet.com.au](http://www.bittongourmet.com.au). If you are interested in using it as a gift for your employees we can also have it personally branded with your company's logo - just a nice little touch.



## WELCOME TO THE NEW BITTON PRODUCTS

David's French and world culturally inspired products, including his most famous Strawberry and Vanilla Jam, have taken on a sleek stylish new look. Each dressing, jam and sauce has also adopted its own colour to make it easier to differentiate between the products. Don't forget you can order all of these products online at <http://www.bittongourmet.com.au/buy/bitton-products>



*Bon appetit!*

**Three Cheese Omelette with Organic Ham**  
 Serves 4  
 This is a Bitton Café signature dish. It is also a classic French dish that can be eaten for breakfast, as a light lunch or for supper in the evening. An indulgent breakfast that blends the textures of creamy eggs, the salty flavours of ham and the taste of melting cheese. You can use any variation of your favourite cheese to 'customize' your omelette.



**Salad of Chevre, Beetroot, Green Beans and Baby Rocket with Lemon Dressing**  
 Serves 2  
 This is a Bitton Café signature dish. It is also a classic French dish that can be eaten for breakfast, as a light lunch or for supper in the evening. An indulgent breakfast that blends the textures of creamy eggs, the salty flavours of ham and the taste of melting cheese. You can use any variation of your favourite cheese to 'customize' your omelette.



**Crème Caramel**  
 Serves 10  
 This was one of the first dishes I learnt to cook when I began my apprenticeship in 1984. I remember clearly how the making of the caramel terrified me as I didn't want to burn it, ruining the dish. Over the years I've overcome my fear, practice makes perfect. This is a French classic that no dinner party should be without.

**For the caramel:**  
 50 ml water  
 100g caster sugar

**For the custard:**  
 3 free range or organic eggs  
 500 ml full cream milk  
 50g sugar  
 1 vanilla bean, split in half

Preheat oven to 90°C (190°F).  
 Lightly grease a large round baking dish or ten small dariole moulds or soufflé dishes.  
 To make the caramel, combine the sugar and water in a small saucepan over gentle heat. Stir until sugar dissolves. Increase the heat to medium, bringing the syrup to the boil without stirring. Cook until mixture turns a dark caramel colour, this will take about 10 minutes. Immediately pour into the prepared dishes as this will stop the caramel cooking further.  
 To make the custard, lightly whisk the eggs, milk and sugar. Strain in vanilla pods, strain and pour into the caramel lined dishes. Place in a baking dish lined with a tea towel (this will stop the custards from getting too hot at the base of the dish), pour in enough water to come just over halfway up the sides. Bake for an hour until just set. Remove the custards, cool, then place in refrigerator overnight.  
 To serve, using your fingertips, gently press the top edges of the crème caramels to loosen them. Carefully invert onto serving plates.

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**STRAWBERRY, LIME AND BASIL MOUSSE**  
as featured in the Bitton Cookbook



80g caster sugar Serves Four  
½ cup basil, finely chopped

5g powdered gelatine  
150ml (3 to 4 limes) lime juice  
1.5 cups cream, lightly whisked  
375g strawberries, hulled and halved  
150g Strawberry and Vanilla Jam

A few extra basil leaves to serve, finely shredded

Place a small saucepan over a low heat and add the sugar and 4.5 tbsps water. Stir until the sugar dissolves. Increase the heat and bring to the boil. Remove the sugar syrup from the heat, reserve 2 tablespoons and add the basil to the remaining sugar syrup in the pan and set aside to cool.

Meanwhile, into a bowl place the gelatine and 1.5 tablespoons of boiling water. Stir until the gelatine dissolves. Add the lime juice and then combine the mixture with the cooled basil and sugar syrup.

Lightly whisk the cream and fold into the basil mixture. Take four 200ml ramekins and half fill them with cream mixture. Place a layer of strawberries followed by a layer of the **Strawberry and Vanilla Jam**. Top each ramekin with the remaining cream mixture and refrigerate for 4 hours or until set.

To serve, place each ramekin base briefly into warm water and turn out each one onto four individual plates. Make a mixture using the remaining strawberries, basil for garnish and Strawberry & Vanilla Jam. Serve a little on the side of each mousse and drizzle with a little of the reserved sugar syrup.

Recipe by David Bitton



**Sweet-As** has hit the Bitton shelves with their Tasmanian owned and operated rock candy range made totally by hand. The Sweet-As range has won many awards, including 7 gold medals in the Tassie Fine Foods Awards. Bitton currently stocks Chocodiles, Tassie Rock, and Butterflies – all gluten and nut free. You can also create your own rock for special occasions and promotions, a delectable way to advertise!

**CROOKED CREEK**

Award winning Lime and Lady Grey Tea biscuits and Cheese Biscuits from recipes handed down to a farmer's daughter in Summerset England, are now stocked at Bitton. All the biscuits in this range are made using natural local ingredients with unhurried care. Pure and simple!



**FOSSIER MAISON MERE DES BISCUITS DE REIMS MACARONS FRAMBOISE**

These wonderful biscuits are from the heart of the Champagne region – Reims. This pink biscuit is, with Champagne, one of the gourmet emblems of Reims since the 17th century when a local baker had the idea of cooking his biscuits twice, taking advantage of the heat in the bread oven after the last batch of loaves. This process gives the biscuits a unique texture allowing them to absorb their volume of liquid. Fossier Pink Biscuits De Reims are traditionally eaten after being dipped in Champagne.



Bitton café has finally got a liquor licence meaning that very soon you will be able to select from our carefully devised wine list which David has devoted many an hour to getting exactly right! Champagne will also be available for breakfast, lunch, dinner, or with Fossier Macarons, or fresh strawberries from the grocer.

**WWW.**  
**WIRELESS INTERNET CONNECTION**  
For those who like to walk their laptops rather than their dogs or prams, we want to let you know that we now have wireless internet access everywhere in the cafe. Please ask a member of staff for the code to access the world wide web.

**WHAT'S HAPPENING ONLINE WITH BITTON...**

Ever wanted to discover the best ways to cook quail or spatchcock? Well David Bitton teamed up with GameFarm to deliver 3 exciting short videos on how to cook these little birds. Go to <http://www.gamefarm.com.au/> to follow David's simple techniques to master these dishes.

Our special thanks goes to 'Hungry Girl' one of Sydney's great food bloggers, who wrote a great review on our Lets Do Brunch menu. To check out the review go to <http://the-hungrygirl.com/2010/10/bitton-gourmet-grocer-cafe-lets-do-brunch-siff-2010/>

Don't forget to follow us on [twitter](#) 'bittongourmet' and become a fan on [facebook](#) to keep up to date with everything that is Bitton.

**LIQUOR LICENCE**



Bitton would like to introduce True Property to the Erskineville Village.



Braden Walters, the agency principal, is Chairman of both the Inner West and Young Agents divisions of the NSW Real Estate Institute and has been servicing Sydney's property needs since 2004.

The True Property team can help you with buying, selling, renting and property management.

For information on their services please go to [www.trueproperty.com.au](http://www.trueproperty.com.au) or call 02 8507 2444 or you're welcome anytime, at 59A Erskineville Road.