



**LAMB, GOATS CHEESE & OLIVE PIZZA**

Serves Four

4 individual pizza bases (bought or home made)

400g lamb backstrap

2 tbsp olive oil

200g soft goats cheese

1 punnet of cherry tomatoes

1 Spanish onion, halved and sliced thinly

1 red capsicum, quartered, cored and sliced thinly

4 tbsp Bitton Gourmet Black Olive Tapenade

8 tbsp Bitton Gourmet Spicy Tomato Sauce

Freshly chopped parsley to serve

Preheat the oven to 200 degrees C.

Remove lamb from fridge and season on both sides. Place a non stick frying pan over a medium high heat and add 1 tablespoon of oil. Seal the lamb on all sides until brown, remove from the pan and allow to rest for at least 10 minutes. Slice thinly and set aside.

Place the remaining oil into the pan and add the onion. Cook for 2 to 3 minutes or until soft. Add the capsicum and cook for a further 3 minutes stirring occasionally. Remove the mixture from the pan and set aside. Place the cherry tomatoes into the pan and toss for 2 minutes or until the just start to soften.

To prepare the pizzas, place 2 tablespoons of **Spicy Tomato Sauce** on each pizza base. Top with some of the onion mixture and add cherry tomatoes. Arrange the lamb slices over the top, dollop with goats cheese and **Black Olive Tapenade**.

Place the pizza bases 2 at a time onto a flat baking tray and cook in oven for 20 minutes or until the edges of the base are crispy and brown. Remove from oven, top with parsley and serve immediately with a rocket salad.

Recipe by David Bitton.

SPECIAL EVENTS COMING UP IN THE CAFE...

**AUG 31<sup>st</sup> - DEGUSTATION DINNER**

Special 5 course dinner with matching wines  
Please book early on 9519 5111

**SEPT - BITTON products take on a new look!** (Please see below for more details)

**OCT 23<sup>rd</sup> - FINAL COOKING CLASS OF THE YEAR**

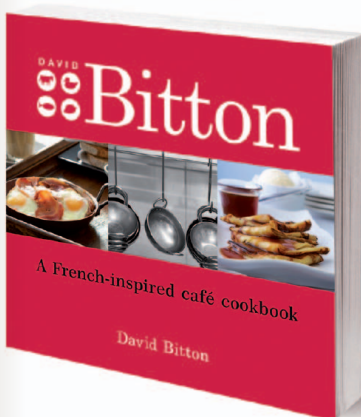
Chance to watch David in action, while sipping champagne and learning some great new culinary skills.  
Starts at 6.30pm until 8.30pm

**OCT 27<sup>th</sup> - BOOK RELEASE** We will be celebrating this in style with special dinners in November. If you would like more information please email the cafe on [info@bittongourmet.com.au](mailto:info@bittongourmet.com.au)

**THE BIGGEST TOP NEWS EVER!**

**BITTON: THE FRENCH-INSPIRED CAFE COOKBOOK!**

This is probably the greatest top news we will ever have – David Bitton and his team are releasing a pictorially magnificent recipe book, packed full of easy to prepare and approachable dishes from David’s career.



There is something for everyone, from simple, rustic breakfast dishes to more extravagant dinner party suggestions. Here’s the chance to enjoy five-star food that is accessible, focusing on fresh ingredients and tantalising flavours. Filled with Bitton favourites and the dishes that David enjoys cooking at home, Bitton is a must-have for anyone who loves good food.

**Rockstar price for August only**

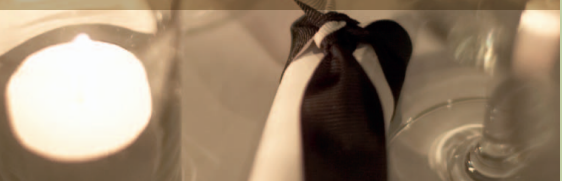
Bitton: A French-Inspired Cafe Cookbook, will go on sale on the 27<sup>th</sup> October and will be available in book stores across the country. In light of this I would like to offer my customers the chance to pre-order a copy in advance - signed of course!

To make the book exceptional, and to my astonishment and thanks, the forward has been written by my friend and highly admired cook **Maggie Beer**.

As my VIP customers, **I have taken 10% off for the month of August** to say thank you for supporting Bitton over the years. At just \$35.95, **until 31<sup>st</sup> August 2010**, please go to <http://www.bittongourmet.com.au/the-bitton-book> to reserve your copy.

**BITTON BISTRO**

Bitton is open for dinner every Wednesday, Thursday and Friday night until 9pm. Please visit the website to view the evening menu.  
<http://www.bittongourmet.com.au/food/menus>



**BITTON'S NEW WARDROBE:**

To celebrate 10 years of Bitton the product range is having a make-over! In mid-September you will see a transformation of the jars and bottles in all stores, and here’s a preview of their sleek chic new look. With just a few tweaks here and there the products are now more glamorous than ever and a must have to any kitchen cupboard. Each product has adopted its own colour strip, to make it easier to find what you’re after... pretty cute hey!





KIDS CORNER...

Twirly Feet

Twirly Feet is a new online business specialising in baby and toddler products, selling clothing, wooden toys, educational toys, books, nursery decorations and much more.

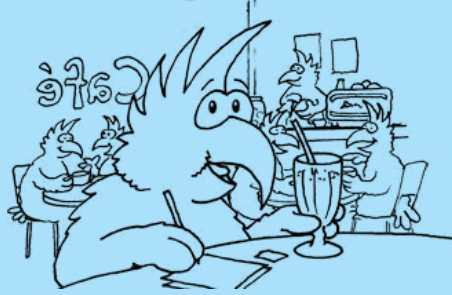
They are offering Bitton's first 100 customers a FREE baby bib, so please come and collect one with your coffee.

Twirly feet are also offering Bitton customers a special 10% off all their products to promote their new site. Simply place 'BITTON' in the special coupon code at the checkout to take up this offer.

For more information please visit the website [www.twirlyfeet.com](http://www.twirlyfeet.com) or contact them via e-mail on [sales@twirlyfeet.com](mailto:sales@twirlyfeet.com)

CAFE KIDS AND COLOURING COMPETITION

Café Kidz



Cafe Kidz, is the perfect cafe occupier for children, with great games, stickers and toys. The other great thing about Cafe Kidz is that half the money goes to charity - an orphanage in India. In light of this, Bitton is to host a colouring competition!

**To enter:** buy a Cafe Kidz pack

**To Start:** Use the pencils in the pack, ask the cafe staff for some plain paper and then start drawing! The theme is 'Spring Time'.

**The Categories:** Ages 3-5, 6 -8, 9-11.

The winner from each category will win a 3 course dinner for the family at Bitton Gourmet.\* Please put your name and telephone number on the back so we can let you know if you have won! Closing date is the 27<sup>th</sup> October, so start drawing! \*Family of four.

GINGER BREAD BISCUITS

Molly Woppy's delicious Gingerbread people are created from a classic gingerbread recipe, with the perfect amount of spice, baked to a crisp finish and decorated with dairy milk chocolate filled coloured buttons.

Made with love, just like traditional gingerbread should be.



**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.

**THIS WEEK THE BLOG IN BRIEF... CREAM OR ICE CREAM?**

Read the story visit:

<http://www.bittongourmet.com.au/news/cream-or-ice-cream>

To keep up with menu specials, find out the muffin flavours, what's happening with pears, when the next degustation dinner is, or to keep an eye on when the cook book will be available, then follow us on **twitter** 'bittongourmet' and become a fan on **facebook** to keep up with everything that is Bitton.

THAT'S A FINE PEAR!

The pear to munch on at the moment is the Packham's Triumph. It tastes wonderful as this big juicy pear is in the height of season.



They go perfectly with a good chardonnay and creamy French brie outside during spring evenings. The Packham along with the Bosc are stocked at the Bitton grocer. For pear recipes please go to <http://www.bittongourmet.com.au/food/recipes> with heaps more to come.

HONEY



Bitton is now stocking the Australian Organic Honey Company's Honeycomb, the purest form of honey direct from the hive. They produce organic honeycomb, which has no traces of chemicals or other residues. It tastes clean and sweet, so give it a try on your porridge or even in your coffee.

KEEP YOU AND YOUR KIDS FIT

To balance out the Baby Bittons, and yummy muffins, why not have a go at karate for kids – or even for you! Karate is a fantastic work out, it builds strength, balance, coordination, confidence, brilliant self defence skills, self discipline and also calms the mind. Lessons with the Japan Karate Association take place thought-out the week at Sydney Park. Go to [www.sydneyjka.com](http://www.sydneyjka.com) for more details or call 0415 184 492

