



Bitton Bulletin ^{ISSUE 2}

BITTON GOURMET SEPTEMBER–OCTOBER 2007



Chicken & Coriander Pie

Ingredients

3 sheets of puff pastry
1 kg chicken thigh fillet, trimmed and diced
3 heaped tbsp *Bitton Gourmet Coriander Pesto*
300g oyster mushrooms, sliced
1 large brown onion, finely chopped
2 tbsp plain flour
¼ cup cream
½ cup chicken stock
1 tbsp olive oil
A little milk for basting

Method

Preheat oven to 180°C. Place 1 tablespoon of olive oil into a large frying pan over a medium to high heat. Add the onions and cook for 2–3 minutes until soft. Add the mushrooms and cook for a further 5 minutes. Turn the heat up to high, add the chicken and cook until the meat is sealed (this should take no longer than 3 minutes). Sprinkle the flour over the chicken and stir until well coated. Quickly add the *Bitton Gourmet Coriander Pesto*, stock and cream and bring to the boil for 2–3 minutes or until the mixture thickens. Set aside, season and allow to cool slightly.

Meanwhile, butter and line a 20cm pie dish. Place one sheet of puff pastry into the dish and cut another sheet as you need to come up and over the sides. Place the chicken mixture into the pastry shell. Place another sheet of puff pastry over the top and seal around the edges of the pie dish. Make a few holes in the pastry lid and brush with milk.

Place pie into the oven for 35–40 minutes or until baked and golden.

Serve with steamed greens or salad and mashed sweet potato to soak up all the delicious juices!

SPRINGFEVER

Don't you just love Spring? The longer days, the warmer weather and the abundance of new seasonal produce that is about to hit our tummies... all excellent reasons to come and enjoy our new menu and open plan dining at Bitton Café and Grocer.

Thank you for all your feedback and suggestions after the launch of our first newsletter. We were delighted at the response and are looking forward to bringing you many more issues.

Overall, the opening of our new store has been a great success. We have had a tremendous positive response from locals, and have welcomed many new faces through the doors. The growth in business and the introduction of a new electronic ordering system was challenging at times, and we thank you all for your patience, understanding and loyalty during the first weeks of our opening.

Gourmet gift ideas

We have many new products on our shelves including two new gift hampers – the **Bitton Gift Box** and the **Tempus Two & Bitton Gourmet Hamper**. They are on display in the Grocer and would make the perfect gift for any special occasion, or for Christmas.

Out and about

Due to the growing demand for our product range, we now have a distributor in NSW. 'Foodies' have taken over our sales and distribution as of 1 August and we are delighted with the work they have done so far to increase our client base in NSW. We also have a new agent representing us in Victoria. Di Cantelo is wonderfully enthusiastic about our products and has already brought many new stockists on board.

We would also like to mention our fabulous distributor in WA, Jamie Kronberg at Big Island who has worked so hard to build our brand over there – we are now represented in more than 40 stores, a figure we never could have achieved on our own. Jamie's continued support and hard work is very much appreciated.

Charitable works

Bitton Gourmet has been involved in many charity events over the past couple of months. We recently attended a wonderful French Gala Dinner held at the Four Seasons Hotel at which we donated products to help raise funds for research into Alzheimer's disease. It was a very successful and moving evening, showcasing Sydney's top French chefs, wines and products, and we were very proud to be part of it.

Bitton Gourmet Gift Hampers were donated to raise money at the launch of the Australian branch of the charity Operation Eyesight. Hampers were also donated to local school fundraisers and childcare centre raffles.

In September we will be attending the 2007 City of Sydney Local Business Awards. We are very excited to have been selected as a finalist.



Cooking classes

David will be holding cooking classes once a month from September. They will be held early on a Saturday evening and will be interactive, however, not hands-on.

We will be encouraging you to sit back with a delicious meal and a glass of wine while you watch the master at work.

For those of you who know David, I am sure you can vouch for me when I insist that the classes will be very informative and entertaining!

Please call Camilla on 0411713869 to make a booking or for any further queries.

Chef at home

Next time you come into the Grocer why not take home one of our delicious pre-prepared dinners – ready to eat, you simply need to heat them up and serve. Our menu changes weekly and we also have kids' meals.

We have a range of marinated meats, ready to cook for that quick, easy, divine dinner. Talk to our staff and they will help you organise that perfect dinner to delight (and impress) your guests.

Open 7 days

Great news! We are pleased to announce that from 1 September, like the Store, Bitton Gourmet Café will also be open 7 days.



IN-SEASON Tomatoes

There is an abundance of tomatoes from the North at the moment, so most varieties are great value. I get over-enthusiastic when I shop, and buy bags of them. Now I am stuck with the challenge of consuming loads of tomatoes without getting bored (or sadly watching them rot at the bottom of the fridge). My Mum, who is a fantastic country cook, let me in on a family secret – her Mum's famous tomato chutney. I had to beg her to share it with you all. This is honestly the most simple and delicious chutney recipe you will find. It's divine on sandwiches (my favourite is hummus, chutney, grated carrot and rocket), as an accompaniment to meat or fish, or as a condiment to curry. The kids will love it on a sausage sandwich too... give it a try and let me know what you think.

Mum's Tomato Chutney

Dice 2½ kg ripe tomatoes, sprinkle with about ½ cup table salt, cover and leave overnight. Pour away the brine, place tomatoes into a large heavy based pot and just cover with brown vinegar (doesn't have to be a good one). Add 800g sliced brown onions and bring to the boil. Pour the hot ingredients through a sieve and then return the tomato and onion to the pot. Simmer for a further 10 minutes until soft. Add 800g raw sugar, 1 tbsp curry powder, 1 tbsp mustard (I use seeded) and stir over the heat until combined. Add 3 heaped tablespoons of flour, made into a smooth paste with a little vinegar and bring the chutney back to the boil for a few minutes, until thick. Place in sterilised jars and store until required. YUMMM.

Comments, news and feedback are welcome.
Please email me at camilla@bittongourmet.com.au

INTRODUCING...



In each newsletter, we ask one of our fantastic staff members or customers, a few questions. This month we interviewed our gorgeous **Nerida Smith** – the barista who makes your spectacular coffee most mornings.

What would you like for your last supper?
All kinds of chocolate for entrée, main and dessert!

What was your first real adventure?
When I was eight years old, my father was working as a truckie and I went on a road trip with him to Queensland. Using the CB radio to talk to all the other truckies was the highlight of the trip, as well as seeing the beautiful coast and, of course, sounding the loud horn.

What was the last book you read?
The Alchemist by Paulo Coelho – an inspiring fable about one's quest.

Where was your last overseas trip, and why there? I went to Fraser Island once...

I have never been abroad, but I would like to go.

What would you do in another life?

A professional downhill skier or a ski instructor in Switzerland.

What was your first job?

Registrations clerk/receptionist at a law firm in the city.

What do you do when you want to pamper yourself? A block of chocolate, a cup of tea and good music.

Tell us a piece of advice your mother gave you that you never forgot?

Just be yourself and do your best.

What 2 guests would you ask to dinner with your family if you could invite anyone?

David Zindell (author of *Broken God*) and Nick Hallik (Options Trader and cosmonaut).

What was your nickname at school?

Nez or Nerri.

What was the worst trouble you got into at school?

Maybe not the worst but a group of us were caught smoking near the school oval in Year 9 and ended up with afternoon detention for a week.

NEW PRODUCTS FROM WA

Rochelle Adonis White Chocolate Nougat

Rochelle is a pastry chef with 15 years experience who has a young family and works from her home in Perth. Her beautiful creations have been enjoyed around the world by royal families in Europe and back here in Sydney when she worked at Moran's and Aria. Each batch of nougat is made by hand, using only the finest ingredients available. The addition of white chocolate makes the texture and taste even more exotic. It is beautifully packaged making it the perfect gift and ultimate indulgence.

Rochelle Adonis 0410 584 774 or Rochelle@rochelleadonis.com

Elixir Raw Honey

This extraordinary tasting honey has been kept in its purest form and comes just as nature intended it. Tapped into glass jars without straining any of the good bits out, it is not heated, therefore maintaining all its goodness and smooth creamy taste. Elixir bees enjoy a feast of WA trees and blossoms, making this honey exceptionally delicious.

Elixir Raw Honey (08) 9386 2702 or elixirrawhoney@git.com.au



WIN LUNCH FOR TWO

We have decided to extend our competition to allow more time for you to reach deep into your culinary pockets and come out with some more recipe ideas or serving suggestions for our Bitton Gourmet products. It can be simple – **Strawberry & Vanilla Jam** on a hot buttered crumpet – divine! Don't be bashful... send them in and you could **WIN** a delicious two course lunch for you and a friend at the café and we'll publish your idea in our special Christmas edition of the Bitton Bulletin.

★ Entries to camilla@bittongourmet.com.au ★

