

## Featured Recipe

### Warm Salad of Caramelised Duck with Orange, Witlof & Walnuts



4 duck breasts  
Bitton Orange Jelly  
2 witlof bulbs, washed, dried and leaves separated  
150 g curly endive, washed and dried  
80 g walnuts  
1 orange peeled, white pith removed and cut into segments  
1 red onion, halved and finely sliced  
Sea salt and white pepper to season  
Bitton Dressing or French vinaigrette

Preheat oven to 220°C. Place an ovenproof medium frying pan over high heat. Brush the duck breasts with orange jelly and sear starting with skin side down for about 3 to 4 minutes. Turn over and sear for the same amount of time on the other side. Place in oven for 8 minutes. Remove duck breasts and rest on a rack set over a dish to catch and reserve the juices.

In a large bowl, place witlof leaves, curly endive, walnuts, onion and orange segments. Season well and toss lightly with your fingertips. Finely slice the duck breasts and add to the salad. Drizzle over some of the duck juices. Add Bitton Dressing or French vinaigrette and mix thoroughly.

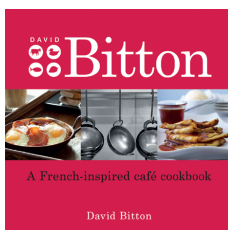
## Product Spotlight



### Orange Jelly

A beautifully, luscious syrup with a touch of toffee. Use as a glaze for ham, roast duck or chicken wings. A great dressing for roasted beetroot or baby carrots. Drizzle over crème brûlée, steamed puddings or strawberries and ice-cream. A brilliant addition to a cheese plate.

**With 47% orange juice, gluten free, using natural, non GM ingredients.**



For more delicious recipes, get your very own copy of David Bitton, A French Inspired Café Cookbook.

Fast delivery is available Australia wide for purchases made via our online store or buy direct from our café. Bon appétit

## In Season



### Oranges

*Citrus Sinensis*  
When: June to August

Next time you make orange juice, zest and reserve the peel and blend with sea salt in a mortar and pestle. Use the flavoured salt to season seafood, poultry, pork, salads and vegetables.

This vibrant zest can also be sprinkled over fruit salad, chocolate desserts, rice pudding, hot porridge with cinnamon, mixed through berry compote, friand and cake batter or combined with chilli, garlic and fennel seeds for a tasty pork marinade or rub.

Juicy, plump oranges are available for sale in our grocer section.

## Bitton Blog

### A French Toast to 20 Years in Australia

“When I was a little boy, I used to follow my mum into the kitchen and that’s where the magic happened. The sounds were like a live orchestra to my ears as the jam bubbled, releasing air pockets through the thick fruity surface.

Hearty casseroles simmered for hours on the stovetop as the mélange of meat with freshly picked garden herbs and vegetables came together in a delicious sauce. I’m sure this melody was the secret ingredient that helped mum’s brioche to rise so perfectly.”

“It was only natural that I chose to become a chef ...”

Visit our blog to read the full story [www.bittongourmet.com.au/news](http://www.bittongourmet.com.au/news)

## Cooking Classes

### Upcoming Dates

Jun 7th | Aug 23<sup>rd</sup> | Sep 20<sup>th</sup> | Nov 1<sup>st</sup>

**Cost:** \$140

**Includes:** Glass of sparkling on arrival, 2 course meal, a glass of wine, petite crème brûlée, coffee or tea, signed cookbook, a Bitton Gourmet product to take home.

Enquire about our private classes for 6 to 8 people on 9519 5111 or [info@bittongourmet.com.au](mailto:info@bittongourmet.com.au)



## Events



### Bastille Day

Join us this Bastille Day for a truly French

experience. Enjoy some of David's favourite recipes to the tune of our live accordionist. Call us on 9519 5111 to make your reservation. A bientôt.

**Date:** Thursday July 14<sup>th</sup>

**Time:** 7pm – 10pm

**Menu:** \$75

**Matched Wines:** \$30 including a complimentary glass of sparkling on arrival

#### Entrée

Brandade De Poisson  
with Sauce Gribiche

**Main**  
Cassoulet

**Dessert**  
Crêpe Suzette  
Tea and Coffee



### Queen's Birthday

Spend your public holiday feasting on the Bitton version of English fare.

**Date:** Monday 13<sup>th</sup> June

**Brunch Menu:** \$22.50

**Lunch Menu:** \$28.50

#### Brunch

Fried Eggs and Bacon  
with Sautéed Mushrooms,  
Grilled Tomato, Black Pudding  
and Fried Toast

#### Lunch

Beer Battered Fish and Chips  
with Sauce Marie Rose  
and a Green Salad

Including a Beer or a Glass of Wine



### Bitton & Luv-A-Duck

David Bitton is featuring at the Luv-A-Duck Winter Market Day on Saturday 18<sup>th</sup> June.



David Bitton will be conducting two duck cooking demonstration sessions and will be available to autograph his recently released cookbook at this sensational FREE event.

Contact the lovely people at the Luv-A-Duck showroom for further details: [showroom@luvaduck.com](mailto:showroom@luvaduck.com)

## News



### Bitton & St Mary's Primary School

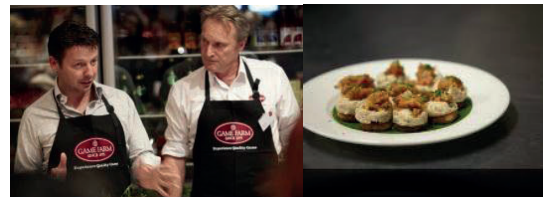
When St Mary's Primary School decided to build on its students' enthusiasm for 'Masterchef' as a means of promoting fresh food and healthy eating, David Bitton was delighted to be involved and support the project.

David is visiting St Mary's once a week to teach the children healthy recipes and the importance of eating a balanced diet.

The children could hardly contain their excitement when asked to name a pomegranate during the school assembly before receiving a copy of the Bitton cookbook.

David will be holding weekly cooking demonstrations with individual classes to pass on basic skills and encourage wholesome attitudes towards food.

### Bitton & Game Farm



On the 4<sup>th</sup> of May, Bitton Gourmet Café hosted a Game Farm masterclass and tasting event for 20 food journalists and bloggers.

Game Farm is the largest multi-species game bird producer in the Southern Hemisphere and features throughout our menu whether it be quail, spatchcock, cornfed chicken or duck.

The event kicked off with a welcoming address from Game Farm's Managing Director, Scott Evans, before Karl Fraser, Game Farm Director, and David Bitton, took the guests through a masterclass session.

Guests sampled Game Farm's products in a range of delicious canapés prepared by the Bitton kitchen. These scrumptious morsels included:

Duck Salad with Witlof, Endive and Walnut | Poached Quail Egg with Smoked Salmon on Blini | Ballotine of Spatchcock, Spinach, Goats Cheese and Black Olive Tapenade | Glazed Quail with Spiced Apple Stir Fry | Duck Consommé | Cornfed Chicken Confit on Brioche with Tomato Chutney | Orange Caramelised Quail Legs

Visit [www.gamefarm.com.au](http://www.gamefarm.com.au) for more information



For more information, please contact us on 02 9519 5111 or [info@bittongourmet.com.au](mailto:info@bittongourmet.com.au)

36 – 37 a Copeland St, Alexandria, NSW 2015

Mon & Tue 7am – 5pm | Wed, Thu & Fri 7am – 9pm | Sat & Sun 7am – 5pm

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