

Featured Recipe

Orriechetta with Lemon Zest, Basil and Chilli & Garlic Masala



750 g orriechetta pasta, dried
125 g butter
1 tablespoon Bitton Chilli Garlic Masala or
1 tablespoon chilli and garlic, finely chopped
Zest of 1 lemon, finely chopped
200 g cherry tomatoes, halved
8 basil leaves, finely sliced
Sea salt and white pepper, to season

Bring a large pot of water to a rolling boil and add a couple of teaspoons of salt. Add the pasta and stir to prevent them from sticking together.

Boil for 8 to 11 minutes, or according to packet instructions. Drain well stir through a dash of olive oil to prevent the pasta from sticking together and set aside.

Place a large saucepan over medium heat and add the butter. When it is foaming, tip in the cooked pasta and stir to coat with the butter.

Add the remaining ingredients and toss gently to combine. Taste for seasoning and serve in pasta bowls.

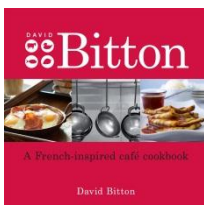
Recipe by David Bitton as seen in Bitton – A French-inspired café cookbook.

Product Spotlight



Chilli & Garlic Masala

A secret blend of spices to flavour stir-fries, combine with prawns and grill on the BBQ, rub over chicken or your favourite cut of meat for a sublime Sunday roast. Stir through velvety ricotta for an amazing dip. Gluten free, using all natural and non GM ingredients.



For more delicious recipes, buy a copy of Bitton – A French-inspired café cookbook. Available in store and online.

In Season



Garlic Allium sativum

Almost every cuisine in the world uses garlic in some form, so let's focus on a simple favourite that can be served in many ways – garlic bread.

Slice a raw clove of garlic and rub over toasted sourdough, drizzle with a good quality extra virgin olive oil such as Robert Oatley and finish with a pinch of salt.

Spread some Bitton Chilli & Garlic Masala on toast and top with eggs cooked to your liking for a spicy breakfast dish bursting with flavour.

A starter served on our dinner menu contains whole caramelised cloves of garlic that are gently hand folded through the dough before baking. Caramelising garlic releases the natural sugars which results in an amazing combination of sweet and savoury.

Next time you're in, ask us about the Brasserie Bread loaves available for sale. Visit brasseriebread.com.au for more info.

Bitton Blog

Memories Jammed Into Jars

"Fans of Bitton give a knowing nod when I talk about my culinary memories from around the world that have been captured in little jars. Every encounter with food has organically moulded my approach to the Bitton branded product range."

"From Morocco to France, a pinch of spice here and a handful of herbs there – my wish is that with each bite, feelings of nostalgia are stirred. It's not just a jam, a dressing or a tapenade but..."

Visit our blog to read the full story bittongourmet.com.au/news

Functions

Be Our Guest

We can cater to intimate sit down dinners, canapé style events and child friendly celebrations. Contact us on 9519 5111 to discuss flexible options for your Christmas, birthday, engagement, christening, client or end of year soirees.

Cooking Classes

Upcoming Dates

Aug 23rd | Sep 20th | Oct 11th | Nov 1st

Cost \$140

Includes Glass of sparkling on arrival, 2 course meal, a glass of wine with each course, petite crème brûlée, coffee or tea, signed copy of the Bitton cookbook, one product from our range to take home.

Private classes for 8 or more people can be arranged. Please contact us for information.



Events

News

In The Media

Degustation Dinner

The upcoming degustation dinner will feature David Bitton's take on traditional New Zealand dishes.

\$10 per person will be donated to the Christchurch Earthquake Appeal to assist the communities and individuals affected by this natural disaster.

Date Tuesday the 11th of October

Time 7pm – 10pm

\$75 including entrée, main and dessert

\$30 for matched wines

Please call us on 9519 5111 for reservations.

Now Open Saturday Nights

We've heard the requests and with great pleasure, we invite you to dine with us on Saturday nights from the 13th of August. For reservations, please call 9519 5111.

Mon Tue 7am to 5pm

Wed Thu Fri 7am to 9pm

Sat 7am to 9pm from 13th Aug

Sun 7am to 5pm

Food Blogger Competition

Calling all Australian food bloggers to create a recipe using our Strawberry & Vanilla Jam.

The judging panel will select the top 3 bloggers to attend a private cooking class and dining experience with David Bitton on Tuesday the 4th of October from 6.30pm to 8.30pm. Winners will also receive a signed copy of 'Bitton - A French-inspired café cookbook' and a Bitton Gourmet product to take home and cook up a storm!

To be eligible, you must display the Bitton logo on your blog, with a link to www.bittongourmet.com.au and mention the competition. Opens 1st of August and closes 11.59pm 15th September. Send your entry to info@bittongourmet.com.au. Winners will be announced 1st of October.

Please note that interstate winners will need to make their own travel arrangements to claim the prize. For full terms and conditions visit our website.

Business Card Draw Winners



Congratulations to **David McElwain** and **Sabrina Cascio** who both won a 3 course meal for two. For the chance to win, simply leave your business card in the jar on the counter. Good luck!

New Wine List



Whether you're the known connoisseur of wine that your friends call upon for recommendations or you simply enjoy a refined glass of wine with your meal, our new wine list will quench your thirst.

A fine selection of French, Spanish, Italian and Australian wines has been meticulously reviewed by David Bitton. The final choices perfectly match our signature dishes, highlighting the freshest seasonal produce.

Thomas Dux

We're very excited about the Bitton Gourmet range being stocked in Thomas Dux stores in Sydney and Melbourne. For more information thomasdux.com.au

Bitton Café on iPhone App



Bitton is one of the 200 cafes to make the list in the new Sydney Café Culture iPhone and iPad app. Created by food writer and restaurant reviewer Sally Hammond and her husband, award winning photographer Gordon Hammond, it's due for release in Sept.

Takeaway



Do you need breakfast, lunch or coffee to take back to the office or have on the way to your next appointment? Call us on 9519 5111 to place your pick up order and save time. You can also text your coffee order to 0466 453 725.



Bitton has been a hot topic in the media lately and you can read all of our reviews by visiting bittongourmet.com.au

Facebook



Spicy Tomato Sauce has been voted by our Facebook fans as the most popular Bitton product. Visit our website for some mouth watering serving suggestions and join us on Facebook for updates.

Check in with Foursquare



Check in to get one of Gaby's Sticky Date Puddings for FREE!

Unlocked when 3 friends check in together.

Let's Do Brunch



The *Sydney Morning Herald* Crave Sydney International Food Festival, presented by Citibank is upon us again and we will be participating in the 'Let's Do Brunch' category with the following deal.

\$25 per person including:

Roasted Pumpkin and Goat's Cheese Omelet served with Wood-fired Sourdough, Salad and Spicy Tomato Sauce

French Crepes with Orange Jelly

Tea or Coffee

Every guest will walk away with a Bitton Gourmet product of their choice. Available on weekends during October.

Are You Game Enough?



The succulent Game Farm birds that feature on our menu are now available for retail in our fridge section including quail fillet, whole quail, duck and cornfed chicken.



For recipe ideas, visit bittongourmet.com.au gamefarm.com.au

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

36-37a Copeland St, Alexandria, NSW 2015

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

bittongourmet.com.au | follow us @BittonGourmet | join us Bitton Gourmet