

Featured Recipe

Grilled Scallops with Balsamic Vinegar, Parmesan and Asparagus



- 16 asparagus spears (white if in season)
- 8 cherry tomatoes, halved
- 100 g mixed salad
- 4 tablespoons Bitton Lemon Dressing or French vinaigrette (page 174) plus extra for serving
- 16 scallops, coral removed
- Sea salt and white pepper, to season
- Olive oil for cooking
- Reduced balsamic vinegar (page 192)
- 80 g parmesan, shaved

Prepare the asparagus by exerting gentle pressure at the base of each spear until it breaks where it is tender. Place in boiling water for 3 to 4 minutes or until still slightly firm. Drain and refresh under cold water. Combine the asparagus, cherry tomato halves and salad leaves in a bowl. Add the Bitton Lemon Dressing or French vinaigrette and toss gently. Arrange the salad on four plates. Prepare the scallops by patting dry with paper towel and seasoning with salt and white pepper. Place a heavy chargrill pan over high heat, brushing it lightly with olive oil. Place the scallops on the chargrill pan. Cook each side for half a minute. Remove, set aside and keep warm. Place four scallops on each serving plate and top with a small handful of dressed salad. Drizzle over reduced balsamic vinegar and garnish with shaved parmesan.

Win A Gift Card

Spend \$50 or more on retail at Bitton Café and go into the draw to win a \$100 Alfresco Emporium gift card.

Situated in Collaroy, on the Northern beaches, this family business will inspire you with their gorgeous store and a unique shopping experience.

Alfresco Emporium not only supplies all the latest homewares and kitchenware brands, but you can also enjoy high tea or lunch and view cooking demos.



Message from David

Thank you all for an amazing year and your continued support which is much appreciated. We've hosted wedding celebrations, engagement parties and milestone birthdays and it's a pleasure to be a part of these special times in your life.

It's always been our aim to maintain the highest standards and I believe this has helped us to thrive during a difficult climate. Wishing you a merry Christmas, safe new year and see you in 2012.

Product Spotlight



Orange Jelly

A beautiful mistake! This is a 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.



Visit our website for a delicious and simple Christmas ham recipe using Orange Jelly.

Bitton Blog

10 Years In Review

Bitton just celebrated it's 11th birthday and we decided to take a walk down memory lane.

2000 - 2001

David and Sohani make the transition from their successful careers to open Bitton Café in what was the shell of an old butcher's shop.

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

Functions

Festive Season

Thinking of where to take your staff or clients for Christmas and end of year celebrations? Whether a sit down meal or canapés and champagne are more suited to the tone of your event, we can take the stress out of planning. Please contact us on 9519 5111 with enquiries.

Cooking Classes

2012 Dates

13th March | 15th May

Cost \$140 per person

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 on 9519 5111 for information and to reserve your place.



Christmas Hampers



\$99

Bitton Orange Jelly
Recipe Card
Bitton Cookbook
Phillipa's Mince
Tarts (6pk)
Duck Creek Honey
& Chocolate Coated Macadamias (3 pk)
Mother Meg's tin of Cheese Roughs
Officer's Mess Cranberry Sauce
Rinaldi Orange Blossom Honey Nougat
Morpeth Sourdough Wild Fig Stuffing

Available in store only



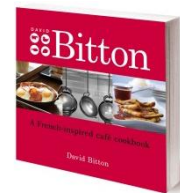
\$75

Bitton Orange Jelly
Recipe Card
Bitton Cookbook
and 7 other
Bitton products

Gift Vouchers

Not sure what to buy for a foodie? Gift vouchers are available for an amount of your choice and can be redeemed on Bitton products, cooking classes and at our café for breakfast, lunch or dinner.

Gift With Purchase



Receive 2 Bitton products of your choice valued at \$20, for **FREE** with every purchase of Bitton – A French-inspired Café Cookbook, \$39.95. Available in store and online for a limited time only.

Ham and Turkey Orders

Don't forget to place your orders for Christmas ham and turkey. At \$18 per kg, an average turkey is 3kg to 4kg and comes with a recipe card and Bitton Lemon Dressing. An average size organic ham is 5 to 6kg at \$23.50 per kg and comes with a recipe card and Bitton Orange Jelly for the perfect glaze.

Contact us by Friday the 16th of December to place your orders.

Children's Gifts Under \$20



For the mini masterchefs we have the Chef Sonia and You packs including everything to make kid's time in the kitchen creative and easy. **\$15**



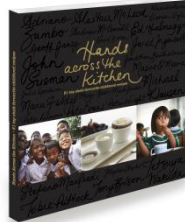
bubbaccino 3 pack



A great little gift at Christmas.

These cups have been a huge hit with kids and parents alike and now you can purchase them in a 3 pack for **\$19.95. Only in red.**

Hands Across The Kitchen



David Bitton is proud to have one of his favourite childhood recipes featured in the Hands Across The Kitchen cookbook. Hands Across The Water is an amazing charity that supports

children in Thailand who have been orphaned as a result of the 2004 Boxing Day Tsunami. For more information or to purchase this book as a beautiful Christmas gift, please visit www.handsacrossthewater.com.au

Free Babycinos

Simply enjoy a regular coffee until January to receive a free babycino and in return, perhaps make a gold coin donation. All funds go towards helping ellaslist.com.au raise money for the Sydney Children's Hospital.

Holiday Trading Hours

Saturday 24 th	7am - 4pm
Sunday 25 th	CLOSED
Monday 26 th	CLOSED
Tuesday 27 th	7am - 4pm
Wednesday 28 th	7am - 9pm
Thursday 29 th	7am - 9pm
Friday 30 th	7am - 9pm
Saturday 31 st	7am - 4pm
Sunday 1 st	CLOSED
Monday 2 nd	7am - 4pm
Thursday 26 th	7am - 4pm

Google+

Join us on the latest social media platform, Google+, for upcoming live cooking demonstrations from the comfort of your own kitchen. Search for Bitton Cafe

Bitton Consulting

Since the Bitton range was established in 2001, David has been approached for advice and as a result has become the mentor behind many successful food brands.

The increasing demand, prompted the recent set up of Bitton Consulting to help others launch their own product range. From assisting with concepts, through to manufacturing, labelling, branding, PR and launching into the marketplace, the team will draw on their diverse areas of expertise to provide complete solutions.

Txt4Coffee



You can now order and prepay for your coffee via Txt4Coffee. It costs nothing to sign up and your first coffee ordered is **FREE!** www.txt4coffee.com.au

Events

Degustation Dinner



Bitton and Game Farm are joining forces to create a delicious Christmas feast showcasing game birds and the Bitton product range.

Tuesday the 6th of December
7pm - 10pm
\$75 per person
\$30 for matched wines



We have some fantastic events planned for 2012 including dinner and live opera; cheese and wine appreciation evenings and much more. Visit our website or join us on Facebook and Twitter for updates.