

Featured Recipe

Strawberry, Lime and Basil Mousse



80 g caster sugar
 1/2 cup basil, finely chopped
 5 g powdered gelatine
 150 ml lime juice (about 3 to 4 limes)
 375 ml cream
 375 g strawberries, washed, hulled, sliced
 1 layer of sponge cake, cut to fit the base of terrine/loaf tin
 150 g Bitton Strawberry & Vanilla Jam
 A few extra basil leaves, finely shredded, to serve

Place a small saucepan over a low heat, add the sugar along with 4 1/2 tablespoons of water. Stir until the sugar dissolves. Increase the heat and bring to the boil. Remove the sugar syrup from the heat, add the basil and set aside to cool.

Place the gelatine in a bowl, add 1 1/2 tablespoons of boiling water. Stir until the gelatine dissolves. Add the lime juice, then combine with the cooled basil and sugar syrup. Beat the cream until soft peaks form and fold into the basil mixture. Line a terrine or loaf tin with plastic wrap, bringing it up over the sides of the tin. Place a layer of sliced strawberries to cover the base of the tin. Pour in the basil and cream mixture, smooth the top. Shake the tin slightly to dispel any air bubbles. Top with another layer of sliced strawberries.

Gently place the sponge cake on the strawberries. Fold over excess plastic wrap and refrigerate for 4 hours or until set.

To serve, dip the terrine very briefly into warm water and turn out onto a flat plate. With a sharp knife dipped in hot water, cut the terrine into even slices. Place each slice on a serving plate. Combine the remaining strawberries, basil, Strawberry and Vanilla Jam or other strawberry jam and serve alongside the mousse.

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

Georges Bitton

3rd March 1931 – 12th September 2011

My Father was the most impeccable, genuine, warm, caring and funny person I knew. My dad had two strong characteristic traits - one was his sense of humour and the second his talent as a raconteur.

Most importantly, for my 2 brothers and I, he was a guide. Not the kind of guide that takes your hand to show you the road but the kind that takes you step by step to discover your own truth.

Dad never judged anyone, he accepted people as they were and saw only the good side of them.

He was like Roberto Bagnigni in "Life Is Beautiful", always looking after others, and especially after us, his sons. He could always see the bright side of life, even in the darkest moments. He was always there when we needed him.

Wherever he is today, I hope he has finally found peace. I will talk to you soon Papa.

Je T'aime!

Bitton Blog

Seasonal Menus

"Having fresh produce at my finger tips in the backyard when I was growing up in France, was something I didn't consider a luxury until now. We had eighty pear, three cherry, one fig, one hazelnut, one raspberry and two apple trees. Tomatoes, artichokes, zucchinis and green beans were also a staple in our"

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

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.



News

St Mary's Mini Masterchef



The food education classes at St Mary's Primary School, taught by David Bitton, were wrapped up for term 3 with a mini masterchef competition between 9 teams of 3 students from years 4, 5 and 6.

All teams performed extremely well and presented tasty, attractive dishes using skills learnt throughout the program.

The winning recipe was cooked by Talitha, Lauren and Jedda and left the judging panel licking their lips for more.

The Famous Spaghetti Bolognese

Ingredients

- 250g mince meat
- 1 tin of tomatoes
- 2 onions
- Garlic
- 1 carrot
- 1 celery stick
- Tomato paste
- 1 tablespoon of olive oil
- 1 tablespoon of sugar
- Salt and pepper
- Basil

Method

Put olive oil in saucepan and fry garlic and onions. Then fry the mince meat until brown and half cook them together in the same pot.

Add the diced celery and carrot. Then stir all together. Add the tomato paste, tinned tomatoes, salt, pepper and 1 tablespoon of sugar. Let the ingredients simmer for about 40 minutes and then plate up. Garnish with basil and parmesan cheese.

Product Spotlight

Strawberry and Vanilla Jam



It takes 90 vanilla pods to make one batch of this jam based on David Bitton's grandmother's recipe. Use it to sweeten sponges, tarts, biscuits and scones to make the perfect spring high tea menu. Whip up a dollop in a glass of milk with ice-cream for a milkshake or spread thickly over hot, crusty buttered toast for breakfast on your balcony under the morning sun. Swirl through eton mess to finish a lunch or dinner party and your guests will be scooping up every last mouth full.

It's Nearly Turkey Time



If a turkey is the centre piece for your traditional family Christmas gathering, then you will be happy to know you can pre order your bird from Bitton. At \$18 per kg, a 3kg to 4kg turkey will feed 5 to

6 people and comes with a recipe card and Bitton Lemon Dressing. Game Farm turkeys are grain fed, hormone free and range reared. Contact us to place orders.

Media

We are thrilled to be listed on page 27 as a 'new entry' in The Sydney Morning Herald Good Food Guide 2012. You can purchase a copy in bookstores for \$29.95.

Need A Hand?

If you need an extra pair of hands to help out, David and Sohani's good friend Melissa is launching her new business. From housework to running errands, groceries, child minding or any other daily tasks call 0422 224 413 for more details.

New Products



We now stock sesame, avocado, hazelnut and black truffle oil which are produced using time-honoured, French traditions and mills.

Facebook



Have you joined in the conversation? We are open to suggestions so tell us your favourite dish or muffin flavour and you might find it on our menu.

Babyccino Cups



Mini Bitton diners now have their own babyccino cups which will also be available for retail soon. Kiddy proof, made from food grade silicone, eco friendly and reusable.

Events

Degustation Dinners

New Zealand

Tuesday the 11th of October

Game Farm

Tuesday the 6th of December

7pm – 10pm

\$75 including entrée, main and dessert
\$30 for matched wines

Melbourne Cup



Join us for lunch and raise your glasses as the nation stops to watch the big race. \$50 per person for 4 courses including a glass of champagne and tea or coffee.

Let's Do Brunch



We will be participating in The Sydney Morning Herald Crave Sydney International Food Festival, 'Let's Do Brunch' category.

For more information on events, please visit our website and call us.

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 to Sat 7am-9pm | Sun 7am-5pm

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