



*Happy Easter and Happy Mother's Day
From The Bitton Team*

EVENTS COMING UP AT THE CAFÉ...

APR 19th -

GAME FARM DEGUSTATION DINNER



An exclusive dinner presented by Game Farm. The four course menu, created by David, is 'game' inspired with wines matched by Hungerford Hill Wines. Everdure have also donated a very impressive lucky door prize. \$80.00 per person. For all the info visit: <http://www.bittongourmet.com.au/events/2011-04-19-04-11> Bookings taken at info@bittongourmet.com.au or call 9519 5111

bitton loves to eat...

Grilled Scallops with Balsamic Vinegar Parmesan and Asparagus



READ THIS WEEKS RECIPE ONLINE AT WWW.BITTONGOURMET.COM.AU, OR IT CAN BE FOUND IN BITTON: A FRENCH INSPIRED CAFÉ COOKBOOK.



EASTER OPERATING HOURS

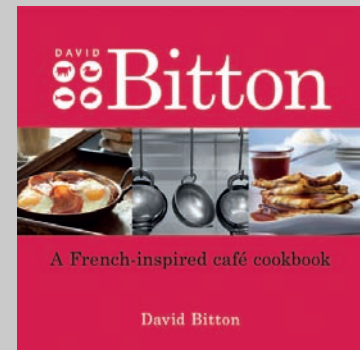
April 22nd Easter Friday - CLOSED
April 23th Easter Saturday - 8am to 3pm
April 24th Easter Sunday - 8am to 3pm
April 25th Easter Monday - 8am to 3pm
April 26th Anzac Day - 8am to 3pm



- APR 29th - **THE ROYAL WEDDING**
Shepherd's Pie and Eaton Mess for \$25.00
- MAY 3rd - **TUESDAY COOKING CLASS**
(more info overleaf)
- MAY 8th - **MOTHER'S DAY**
Special Menu
Please book in advance
- MAY 31st - **TUESDAY COOKING CLASS**

FRIDAY EVENINGS AT BITTON

Two Friday evenings a month now come with live music from Robert Clancy, who plays classical and Spanish guitar from a repertoire entirely from Spain and South America - making dinner at Bitton even more entertaining!



You can now buy Bitton products at Thomas Dux and Norton St Grocer
Black Olive Tapenade - voted the best outside of France
(by SMH)



WWW.

WIRELESS INTERNET CONNECTION
Please ask a member of staff for the code to access the world wide web.



Makes 30

LITTLE CHOCOLATE FRIANDS WITH CANDIED ORANGE

6 free-range or organic egg whites
1/2 cup icing sugar, sifted
1/2 cup rice flour
1 vanilla bean, split and seeds scraped
1 cup almond meal
1 tablespoon cocoa powder, sifted
150g butter, melted and cooled slightly

For the candied orange:

1 orange, washed, the zest removed in a long strip
375ml water
340g caster sugar

These little cakes are moist, dense and almondy mouthfuls, flavoured with a touch of cocoa. A natural partner with a shot of espresso or maybe a couple to accompany a latte. The flavourings can be changed to include lemon zest and poppy seeds, swirls of pureed raspberry or finely diced apple.

Soak zest in cold water for two hours. Remove and dry well. Then Julienne.

Blanch zest in 500 ml boiling water for 30 seconds. Repeat the blanching/boiling process three times. Drain and set aside.

Place a small saucepan over high heat. Add the water and caster sugar, and bring to the boil. Add the blanched orange zest to the sugar syrup and simmer over low heat until the liquid disappears. Make sure the sugar syrup does not caramelize. Remove and place on a wire rack to dry.

For the friands:

Preheat the oven to 170 °C and grease 3 x 12 mould mini muffin tins.

In a large bowl, lightly whisk the egg whites until frothy and add the icing sugar, rice flour, vanilla bean seeds, almond meal and cocoa powder.

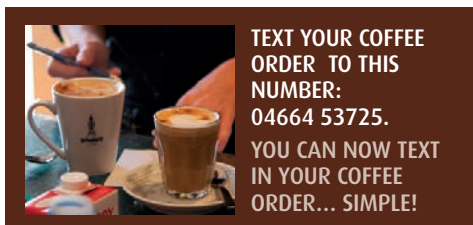
Add the melted butter to the egg white mixture in a thin stream, stirring gently to incorporate. Fill the muffin tins no more than two-thirds full and cook for 10 to 15 minutes until firm to the touch. Remove from oven and cool in tins for 5 minutes. Carefully turn out onto wire racks to cool completely. Garnish each friand with some candied orange.

Recipe by David Bitton

CACAO FINE CHOCOLATES



Cacao Fine Chocolates have already filled the Bitton Shelves with their beautiful new range of Easter eggs, inspired this year by the warm, rich colours of autumn. As well as being pleasing on the eye, they also taste exceptional!



TEXT YOUR COFFEE ORDER TO THIS NUMBER: 04664 53725. YOU CAN NOW TEXT IN YOUR COFFEE ORDER... SIMPLE!



Bitton is pleased to introduce SpiceDeluxe to our Shelves.

SPICESHOTS™ are freshly roasted and ground spice blends, which taste amazing! They have been heat-sealed in individual foil packs and are designed for use as BBQ rubs, or sprinkled over meat, seafood or vegetables prior to oven roasting or grilling.

Spiceshots available are:

- Moroccan Memories - Ras el Hanout
- Lebanese Lifestyle - Za'atar
- Double Dipping - Dukkah
- Hell Toro! - Spanish seasoning
- Fush & Chups - Seafood seasoning

Also in the range is the new Tasty Bird Food (Toasted Muesli) and Take A Hike (Trail Mix) both super yummy freshly roasted blends of cereal ingredients, nuts and dried fruit - healthy and fantastic.

Online at www.spicedeluxe.com.au

WHAT'S HAPPENING ONLINE WITH BITTON...

Follow us on [facebook](#), [twitter](#) and join us on [foursquare](#) to keep up to date with everything that's going on at Bitton.

FACEBOOK PROMO:

Be our 500th Facebook fan and win our very special gift box!

COOKING CLASSES



David hosts intimate cooking classes throughout the year. To join a class or to buy as a gift please contact the café. All the years' dates can be found on the website.

We also host cooking classes for private parties which are a great event for a group of friends or as a team building exercise. Evenings available Saturday to Tuesday

For all the information please visit the web page: <http://www.bittongourmet.com.au/events/-3>



EVENTS AND MEETINGS

Our French passion and perfection determines everything when it comes to hosting special events. The Bitton Room is an intimate space located at the café perfect for breakfast meetings, holding out-of-office days or celebrating a personal milestone with family and friends. The room can be hired for up to 30 people seated or 60 for a stand-up canapé occasion. For larger events the entire café can be hired for up to 200 people. For more info please head to the website, or contact the café directly to organise an event.