

# appetit<sup>TM</sup>

Summer 08, Issue 37

*The latest news, views and ideas on food...*

## welcome

Welcome to our Christmas edition of **Appetito**. In this edition we hope to inspire you to fill your Christmas table with lots of goodies from the deli.

To help with the decision making process, we are hosting a Christmas Table Tasting night at our Spring Hill store on Monday December 8 from 6-8pm. In a relaxed atmosphere, you can sample many of the items on our Christmas Goodies list, talk to our helpful staff and place your order over a glass of wine. Our aim this year is to make your Christmas day as stress free as possible. For further information look on our website or subscribe to our monthly email newsletter updates. Don't forget to check our blog [foodwtogninis.blogspot.com](http://foodwtogninis.blogspot.com) for the very latest happenings.

## buon appetito!

Mark and Narelle Tognini  
[eat@togninis.com](mailto:eat@togninis.com)  
[www.togninis.com](http://www.togninis.com)  
[www.foodwtogninis.blogspot.com](http://www.foodwtogninis.blogspot.com)

## Easy foodie presents

There's nothing your favourite foodie will like better than some new products and tastes to try out. From **Ogilvie and Co** there's a cute collection called the **BBQ Entertainer**, which includes four bottles with **Rich Tomato Relish, Malt Beer Mustard, Curried Barbecue Relish** and **Spiced Plum Barbecue Sauce**. Don't forget to add some **Gentleman's Relish** into someone's Christmas stocking so you can enjoy its divine taste with a good, sharp cheese. As a great standby or teacher's present, **Elsa's Story Apple & Cinnamon Strudels** and **Brown Sugared Butter Cookies** come in a beautiful cut work keepsake wooden box. For savoury tastes, **Ogilvie's Smokey Cheese Nibbles, Antipasto Olives** or **Antipasto Peppers Pack** is another great present.



sweet  
tooths

Put a smile on a sweet tooth's face with an Ashmore's Milk Chocolate truffles red candy cane box or a cute green Christmas tree filled with strawberries and milk chocolate. A wooden crate Duc d'O Liqueur filled chocolates or boxed Duc d'O Belgian Truffles will definitely make the grade. Random Harvest Tiny Rocks Rock Candy is an old time favourite and Kez's chocolate chip cookies packaged in a bon bon are real show stoppers.

LA LOLLA  
MINERAL  
WATER  
\$36  
A CASE  
12 x 750ml bottles



# Make it a simple Christmas!

## Show stoppers

Looking for a few items that will really grab attention? For the Christmas table - a **whole suckling pig** will captivate the Christmas table. These delectable 'babes' weigh in at about 6-8 kg - the meat is tender and moist - cooking time on your BBQ is about 4-5 hours. We have prepared the pig with a **walnut and apple stuffing** - all you need to do is cook.

## Glazed Ham

If you are glazing your ham at home, buy **Tognini's** own ham glaze or try **Ogilvie & Co's** range of glazes which complete with their own wooden basting brush.

The **Spiced Citrus Honey Glaze** is perfect for a Christmas ham. Score the skin in a diamond fashion and brush the glaze over the ham. Bake for 30 minutes, brushing at 10 minute intervals, until the ham is golden. Always remember to add a little water to the baking pan to assist with the clean up.

**Tognini's ham and poultry glaze** includes orange juice, apricot jam, grand marnier, seeded mustard and brown sugar. An essential accompaniment to your ham and turkey is

**Tognini's Cranberry, Orange sauce** or the **Cranberry, Pecan and Orange sauce**

## Drinks with friends

Invited a few friends for a Christmas drink and suddenly remembered you still have Christmas Shopping to do? Save your sanity with these time savers.

- Try our new **Tognini's Own Carrot Marmalade** with a creamy gorgonzola or our **Fennel Fruit and Nut Log** with **Ironstone Gouda** - sensational! Add some **Ogilvie's Smokey Cheese Nibbles** or **Garlic Nibbles**.
- Pop some **Woodside Goat's Curd** into those cute little tart shells for a simple, yet stunning combo.
- A slice of terrine - **rabbit + prune** or **pork + pistachio** - or some

pate - **duck + orange** or **chicken liver pepper**

- will go down well.

- Add **Ogilvie's Mango Green Chilli Salsa** or **Tomato Red Chilli Salsa** available in a duo pack complete with a cute red striped serving bowl and plate with **Moredough Kitchen grissini sticks**.
- **Ogilvie's Hazelnut and Pistachio Dukkah** and **Olives with Roasted Peppers** also come with a cute dish, just add bickies!
- **Opies Pickled Walnuts in malt vinegar** are great with cheeses, or try them with cold meats or salads.
- **Tognini's fruit mince pies** are a truly delicious finale.

## Jazz it up

Simple and succulent are the key words for Christmas entertaining. Here are a few handy sauces from the **Simply Stirred** range that will add a special touch. Add **Tomato and Chilli Sambal** to baked vegetables or burgers for whack of tomato and a hint of chilli. Put a crust on your char-grilled steak with **Szechuan & Kaffir Lime Paste**. Jazz up lamb, cheese or cold cuts with **Roasted Eggplant & Shallot Sambal**.

## Salad magic

Simple salads are a great meal alternative for the festive season. They are cool when the weather is hot, easy to prepare and great with left over ham and turkey! A good

dressing makes all the difference and it's even better if it's as easy as opening a bottle. Here are a few of our favourites from the new **'I Like That'** range from South Africa: **Olive Tapenade Vinaigrette**; **Sweet Chilli Vinaigrette**; **Creamy Herb Dressing**; **Granadilla Dressing**; **Smoked Sundried Tomato Vinaigrette**; **Balsamic**; **And Honey, Lemon & Mustard Vinaigrette**.

## Seafood

Seafood is a great addition to the Christmas table - but if you want to avoid the last minute purchasing rush and the Christmas prices, Tognini's have fabulous **smoked salmon** - **applewood smoked**, **vanilla bean and sugar cured** or **blueberry and vodka cured**. You can also have a whole hand-carved salmon or a whole baby salmon from



**41 degrees south.** Want a quick and easy starter? Buy some of **Tognini's Pre-Packed Blinis** – time saving 1 hour.

**Simply Stirred's Chilli & Ginger Paste** is an Asian blend of warm chilli and fragrant ginger that's great on green prawns – try it with skewers as a marinade. Use their **Peanut & Lime Paste** as a stir fry or marinade for shellfish or white meat.

Simply Stirred also have two other products that beg to be tried. Plunge steak or chicken into **Roasted Chilli & Sesame Marinade** on steak, chicken or fish for just 30 minutes before barbecuing. Try their **Vietnamese Mint & Coconut Dressing** with hints of coriander, ginger and coconut as dipping sauce for spring rolls, sushi or seafood, or as a salad dressing.

Simply Stirred products recently won five medals for their sauces at the Royal Hobart Fine Food Show in August. Congratulations!

## Time Savers

**S**tretched for time but still hosting the family Christmas celebration? There are time savers that will allow sanity to prevail but still keep gourmets and traditionalists happy.

You can cross lots of things off your list in one stop at Tognini's. Order either ready to eat or ready to cook at home. Choose from **stuffed turkey breast, glazed or unglazed ham, and cooked or raw boned leg of pork stuffed w apple, sage, greek white figs + rum.** There's also a **boned leg of lamb stuffed w roasted garlic, fetta, capers + italian parsley, whole free range turkeys and free range chooks.** If you prefer smoked meat, try the **mezquite smoked chicken breast or applewood smoked quail.**

**Tognini's Dry Turkey Stuffing** will save you a lot of 'stuffin around', tastes fantastic and no one will know the difference. Just tell them its a new recipe! It's made with breadcrumbs, almonds, apricots, cranberries, salt, pepper, thyme, parsley and sage. All you need to do is add the milk and you have your own handmade stuffing for the turkey. **TIME SAVED – ½ HOUR.**

**Tognini's Christmas Cake** is made from our own traditional recipe – the fruit has been marinating for months and baked to

perfection in our kitchen. Let's say it's as good or better than any you could make at home yourself. Serve it and wait for the compliments!

### TIME SAVED – 3 HOURS PLUS SHOPPING TIME.

It is also available gluten free, just ask in store. This year we also are making a rich Christmas chocolate cake and a glace fruit cake and a rich chocolate panforte. Try them all and see which is your favourite.

Lovingly prepared and hand wrapped, a **Tognini's Christmas Pudding** will be the perfect finish to your Christmas meal. Reheat by boiling gently for 11/2 hours just before serving. The family will be convinced you made it yourself. Serve it with Tognini's vanilla bean anglaise or brandy cream. **TIME SAVED – PUDDING 8 HRS AND THAT'S JUST THE COOKING TIME!**

Add some instant Christmas to any dessert with **Hamlet puff pastry Christmas trees** or **Crispy Snowflakes** from **Lucille's Kitchen.** Add some **Herman's Coffee Liqueur Chocolate Sauce** for the final flourish and watch them all smile.

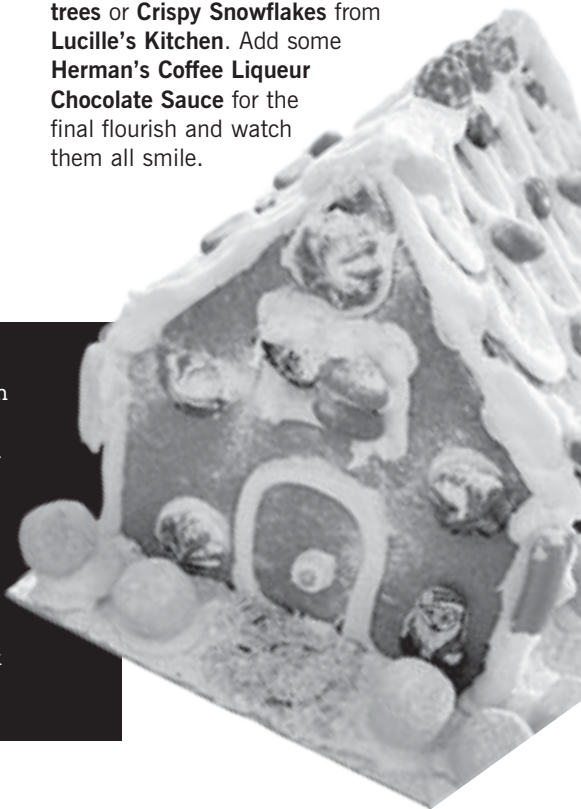
fresh salads  
take away!

Togninis sell wonderful salads by the kilo – the same one's that you enjoy in store. Allow 1 kilo of salad for 4-6 people.



for the  
kids

For the children – a gingerbread house is almost irresistible. These are of strictly limited stock this year and have been made for Tognini's exclusively. Please purchase early, take home and hide in a dark cupboard till Christmas Eve!





## Recipe

### salad of vanilla bean cured salmon, watercress, pickled cucumber + orange

\* ingredients available Tognini's at Spring Hill or Milton deli. Serves 4

#### Ingredients:

400g vanilla bean cured salmon\*  
pickled cucumber (see recipe below)  
2 oranges, segmented  
2-3 bunches watercress, depending on size  
1 teaspoon Lilliput Salted Capers\*, wash before use  
150ml Joseph's EVOO Dressing\*  
50ml pickling liquid

#### For pickled cucumber:

1 continental cucumber  
125ml white vinegar  
30g sugar  
15g salt  
30ml water

#### Method: To make pickled cucumber:

Cut cucumber in half lengthwise and deseed using a teaspoon, then using a vegetable peeler slice thinly into long pieces set aside. Simmer remaining ingredients for 1-2 minutes or until the sugar has dissolved.

Cool completely before adding sliced cucumber to the liquid. Allow to pickle for about 45 minutes before serving.

**To serve:** Assemble the platter by lining the plate with watercress. Place the salmon slices on top. Mix the orange segments and place the pickled cucumber over the salmon. Sprinkle capers on top. Dress with olive oil and pickling liquid. Serve with melba toast. Enjoy!



## Champagne night a bubbling success

To start off the festive season the right way, we hosted a Champagne Degustation night at our Spring Hill venue in mid November. A great night was had by all and copious amount of beautiful champagne was consumed. We must thank all of those in attendance, our host David Cross from **Moët Hennessy** and our wonderful team of staff at Tognini's for an exceptional evening. In all, six fine champagnes were tasted from the Champagne houses of **Moët et Chandon, Veuve Cliquot** and **Ruinart**. We finished the evening with my personal favourite, the **1996 Dom Ruinart Blanc de Blanc**. This will certainly be an annual event for us. Stay tuned to the email newsletter and blog site as we will certainly have a few more evenings of food and wine events in 2009.

## Cheese News

Always a Christmas favourite, **English Stilton Pots** will be arriving on our shores soon. Keep a look out for them in the cheese fridge. Coming in for Christmas as well will be all of your favourites imported cheeses: **French Roquefort, Fromage D Affnois, La Roche Blue** and **Mini St Andre triple Cream**. Place your orders early while stocks last.

### New from Adelaide Hills

We have sourced a range of goat's cheese from **Udder Delights** in the Adelaide Hills, South Australia. This family owned business is based in the Adelaide Hills town of Lobethal. They are the makers of some true artisan cheese that boasts delicate flavours. Currently the marinated goat's cheese features on our breakfast menu at both Milton and Spring Hill stores. In stock we have **Marinated Chevre** in a 325g jar and the **Adelaide Hills Camembert** and **Brie** 200g portions. The camembert is made from the milk a single jersey herd in the neighboring Barossa Valley – the result is a luscious creamy cheese coupled with a complex pungent flavour like that of its French originators. Likewise the brie is handmade from the same jersey cow milk and has an earthy 'mushroomy' flavor that continues to develop in pungency when it ripens.



### CaféDeli

Milton Centro, Baroona Road, Milton  
T: 3369 0915 | F: 3876 2955

#### Xmas trading hours

Closed: Dec 25-28 plus Jan 1 only  
Open every other day

### BistroCaféDeli

Cnr Turbot Street and  
Boundary Street, Spring Hill  
T: 3831 5300 | F: 3831 5311

#### Xmas trading hours

Closed from Dec 25 till Jan 4  
Reopen Monday Jan 5

### CaféWineBar

State Library of Queensland, Cultural  
Centre, Stanley Place, South Bank  
T: 3840 7546 | F: 3842 9959

#### Xmas trading hours

Closed Dec 25 + 26 plus Jan 1  
Open every other day

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