



SUMMER 08

Issue 12

December 2008

IN STORE CHRISTMAS PARTY

Join us in the showroom on **SATURDAY 6 DEC 9.30-3pm** to celebrate the arrival of our Italian festive treats.

Be inspired by the exquisite packaging while we indulge you with tastings and a glass of bubbles.

CHRISTMAS CHECK LIST


*Marzano fruit paste, Grissini, Otago honey comb for cheese boards.

*Candied figs, muscatels, citron, orange slices, mandarins & amarena cherries.

*Allpress coffee, Mercato Pain au chocolate and croissant, Sabato wild cherry jam.

Dear Santa,

All I want for  Christmas is 5 Gold 

Tronchetto, coated in dark chocolate  4 Panpepato,

with the fruit and spices of Christmas 3 Panettone, all fluffy and

rich with yeast and eggs  2 Rhum cuneesi,

With divine liqueur filled centres. And.... 



1 Glass angel to hang on my tree.

To help you out I know you will be able

to find all of these treats at Mercato.

Love yours truly xxxxx

Condiment: (n) salt, pepper, mustard, relish or a similar substance added in small amounts to food, usually at the table, to improve or adjust its flavour.

Condiments are definitely high on our list for summer entertaining when we love to serve food simply on platters or direct from the barbeque. Chutneys by Julie Le Clerc, Mandys Horseradish and Mandys Horseradish & Apricot Mustard have to be our locally made favourites for beef, lamb, venison or duck.

New arrivals from Simon Johnson such as luscious Mayonnaise, tangy Dill Sauce and our favourite Béarnaise Sauce are perfect for vegetable & potato salads, fish and chicken dishes. 300gm jars \$12.50



Mmmmm I Need Some of That.....

Market Essentials Now Available



French market baskets



Paella pans & woodware



Tagines, jugs & Provencal bowls

Looking for an easy ham glaze? We can highly recommend Clearys 100% maple syrup from Canada 250ml \$23.90



A good selection of crackers will never go a miss. The Fine Cheese Co in Bath, England make crackers to suit every style of cheese 150g \$12.90



Fleur de Sel is hand harvested near the town of Geurande, Brittany. Naturally high in minerals and with a sweeter flavour this is best sprinkled directly over food before serving. 125gm \$18.90



If you love sardines you will appreciate the quality of Albo baby and standard sardines in olive oil from Spain. 125g \$6.70. Also from Albo, baby octopus in olive oil & stuffed squid in ink.



We have found something utterly moreish that works with nibbles, cheese or even just as a snack with tea or coffee.

Crisp flat bread with a hint of anise and sugar, this product has definitely traveled well from Seville. Ines Rosales

Tortas 150g pkt with 6 tortas \$8.40



Oooh That's good to have.....

Kipps Patch Microgreens return for the summer. \$3.40 for a punnet of tasty vegetable or herb shoots.



Salumeria Fontana sausages have to be one of our all time favourite ingredients. Invaluable for family meals, on the bbq or unexpected entertaining.



300g \$14.90

Every cook needs a 'cure all'. For me this is Vincotto. As a marinade, dressing ingredient, finishing drizzle or the added bit of flavour if a dish is lacking. Fig, raspberry, lemon, orange or original grape. 50ml \$10.90



Authentic hand rolled Grissini from Italy. With rosemary, black olives, olive oil or onion (new) 300g \$15.20.



A good work horse extra virgin olive oil is worth its weight in any kitchen. For everyday cooking or dressings we choose Simon Johnson Everyday EVO. 2lt \$36.50



Guillaume Desmurs had been missing his French homeland so much that he has recreated some of the coveted terrines the country is known for.

Look for his L'Authentique range of terrines in our fridge.



Mercato Christmas Trading Hours

Pre Christmas

Monday-Friday 8.30am—5pm
Saturday & Sunday 9.30am—3pm

Post Christmas

December 29th—31st 9am—2pm
January 5th normal hours resume