

ROSALIE Gourmet MARKET



HI EVERYONE and a big welcome to 2010 from all of us here at Rosalie Gourmet Market. Enjoy the latest happenings at our corner of Rosalie and a few smart tips for easy home entertaining over this long lazy Queensland summer.

Make sure you have on hand:

The foolproof 'superfino' risotto rice from the Italian master himself – Ferron.



Dutch pastry tart shells – ideal to serve with sweet or savoury – suggestion sheets instore.



Our freshly made designer curries and pasta meals – can be frozen to

suit your programme. Lamb Khorma and Seafood Lasagne are extremely popular.

INSTANT DESSERT

Take home any one of our beautiful

gelati or sorbets (suggest hazelnut), top with crushed "Mother Meg's" almond macaroons and drizzle with raspberry coulis from "The Bramble Patch". Decorate with fresh berries if desired.



unaided participant on the day in this fiercely contested event. There was a great deal of prompting by staff behind the cheese counter, but it was all in good fun and everyone enjoyed being reminded how wonderful our Australian cheeses really are.

Correct answers:

Ashgrove Vintage Cheddar, Red Square Washed Rind Camembert, Heidi Farm Gruyere, Yarra Valley Persian Fetta, King Island "Roaring Forties" Blue, Tarago Triple Cream Brie

Well done, James! Your gift hamper filled with delectable Australian goodies awaits you.

STAFF RECIPES

It's great, SOOOO easy – and needless to say - all the ingredients are instore!

Ben's Warm Duck Salad

Ingredients:
Honey-Roasted Duck Legs
Windsor Blue
(or your favourite blue cheese)
Crushed Walnuts
Mesculin Mix
Packham Pear
Olive Oil and Salt & Pepper to taste

Method:

Bake duck legs at 220 degrees for approximately 20 – 25 mins, until skin is crispy and duck is warmed through. Mix with remaining ingredients, dress with olive oil, salt & pepper to taste and serve.



ST. VALENTINE'S DAY

SUNDAY 14 FEBRUARY 2010
Open from 7.30am till 6.00pm

Think of us for beautiful **FLOWERS** (gift wrapping available), romantic **CHOCOLATES**, personalized **GIFT** and **PICNIC** hampers – see our website: www.rosaliegourmet.com.au

AUSTRALIAN CHEESE COMPETITION

HELD ON SAT. 23 JANUARY 2010
at Rosalie Gourmet Market.

Congratulations to James MacKean who was the most most accurate and

All the best to you all in the coming year – thank you for your custom.

Norris, Marcia and the team at Rosalie Gourmet Market