

EST. 1957

# MAYERS

FINE FOOD

## CHRISTMAS CATALOGUE 2020

OVER 190 PRODUCTS FOR  
THE FESTIVE SEASON!



**WORLD FAMOUS  
TIPTREE PUDDING**  
Page 8



**CHRISTMAS  
RECIPES**  
Pages 25



# A VERY MAYERS

# CHRISTMAS

At Mayers Fine Food, we have everything you need for the upcoming festive period.

From the award-winning Kingfisher Creek Double Cream Brie, to world-famous Tiptree Puddings from Essex, UK.

We've curated a list of our festive favourites to make life a little easier. If you have any product enquiries or would like a copy of our full product catalogue please contact us via the details to the right.

We would like to take this opportunity to wish our wonderful customers, suppliers and supporters a very safe and happy Christmas.

## THE MAYERS TEAM

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# CHEESE & DAIRY

**CASTELLO®** Since 1893 Castello® has brought a balance of innovation and tradition to the art of cheese making. Castello® cheeses cover a wide range of traditional regional recipes and our own unique crafted cheeses, always made with natural ingredients and great attention to detail.

Castello



**Creamy Blue**

**Details** 10x150g  
**SKU** 22085  
**Barcode** 5740200001012

Castello



**Double Cream Brie**

**Details** 10x150g  
**SKU** 22148  
**Barcode** 5740200017013

Castello



**Tropical Fruit & Almond Cream Cheese**

**Details** 10x125g  
**SKU** 69324  
**Barcode** 5711953081620

Castello



**Chive & Spring Onion Cream Cheese**

**Details** 10x125g  
**SKU** 69325  
**Barcode** 5711953081644

Castello



**Marinated Fetta Cubes in Oil with Herbs & Garlic**

**Details** 6x265g  
**SKU** 89581  
**Barcode** 5711953115943

Castello



**Blue Mini Cheese**

**Details** 8x95g  
**SKU** 796217  
**Barcode** 5711953120503

# CHEESE & DAIRY

Kingfisher Creek



**Camembert**

**Details** 2x1.2kg  
**SKU** WCCAM  
**Barcode** 19339929000579

Kingfisher Creek



**Double Cream Brie**

**Details** 2x1.2kg  
**SKU** WCBRIE  
**Barcode** 19339929000586

Christis



**Grill Cheese**

**Details** 8x750g  
**SKU** HAL10  
**Barcode** 5292530003360

Christis



**Hallaumi**

**Details** 11x200g  
**SKU** HAL07  
**Barcode** 5292530003131

Old Germany



**Pepper Cheese**

**Details** 2x2kg  
**SKU** GR024  
**Barcode** 4006923000215

Old Germany



**Walnut Cheese**

**Details** 2x2kg  
**SKU** GR020  
**Barcode** 4006923000192

Latteria Sociale Mantova



**Grana Padano**

**Details** 6x200g  
**SKU** IA032  
**Barcode** 8011661000737

Latteria Sociale Mantova



**Grana Padano 14 Months 1/8**

**Details** 4x4.5kg  
**SKU** IA024  
**Barcode** 2201686050626

Latteria Sociale Mantova



**Italian Mascarpone**

**Details** 8x500g  
**SKU** IA500  
**Barcode** 8011661000973

Maese Miguel



**Manchego 3 months**

**Details** 2x3kg  
**SKU** ESP15  
**Barcode** 8420197002267  
 (Manchega sheep's milk)

Somerdale



**Wensleydale & Cranberries**

**Details** 2x2.5kg  
**SKU** UK0631  
**Barcode** 7350060020542

Somerdale



**Champagne Cheddar**

**Details** 2x2kg  
**SKU** UK10853  
**Barcode** 5025075000910

Barber's



**1833 Vintage Reserve Cheddar**

**Details** 4x1.2kg  
**SKU** UK082  
**Barcode** 735006000906

Long Clawson



**Blue Stilton Half Moon**

**Details** 4x454g  
**SKU** UK112  
**Barcode** 5012004105372

Long Clawson



**Stilton Crocks**

**Details** 6x225g  
**SKU** UK0225  
**Barcode** 5012004105143

# CHEESE & DAIRY

Long Clawson



## Blue Shropshire

Details 4x454g

SKU UK45401

Barcode 5012004106317

Long Clawson



## Charnwood (Smoked Flavour Cheddar)

Details 4x1.15kg

SKU UK047

Barcode 95012004001165

Westminster



## Mild Cheddar

Details 9x150g

SKU UK10928

Barcode 735006001682

Westminster



## Mature Cheddar

Details 10x150g

SKU UK10930

Barcode 735006001880

Westminster



## Rustic Red

Details 10x150g

SKU UK10931

Barcode 735006001897

Westminster



## Smoked Cheddar

Details 10x150g

SKU UK10932

Barcode 735006001903

Lurpak



## Slightly Salted Butter

Details 20x250g

SKU DN031

Barcode 5740900400092

Lurpak



## Unsalted Butter

Details 20x250g

SKU DN035

Barcode 5740900400108

Lurpak



## Slightly Salted Spreadable Butter

Details 12x500g

SKU DN054

Barcode 5740900805408



**LURPAK®** has scooped the coveted first prize of best butter brand at the biannual World Championship Cheese Contest in the US. Winning in the Salted and Unsalted Butter Category Lurpak® beat off competition from over 30 other leading butters to take the title.

# SEAFOOD



# SEAFOOD

Il Pescatore



**Smoked Steelhead Salmon Sliced**

**Details** 12x1kg | 20x500g

**SKU** FF027 | FF036

**Barcode** 9310677989067 | 9310677989081

Ocean King



**Smoked Salmon Pre-sliced Side**

**Details** 12x1kg | 8x500g

**SKU** FF028 | FF098

**Barcode** 9310677696927 | 9310677999387

Royal Line



**Smoked Salmon Sliced**

**Details** 6x12x100g

**SKU** FF090

**Barcode** 9310677002032

Dansti



**Keta Salmon Caviar**

**Details** 12x6x50g

**SKU** FC001

**Barcode** 9310677999905

Dansti



**Black Lumpfish Caviar**

**Details** 12x6x50g

**SKU** CAVBLK

**Barcode** 9310677999936

Dansti



**Red Lumpfish Caviar**

**Details** 12x6x50g

**SKU** CAVRED

**Barcode** 9310677999349

Flott



**Anchovy Fillets**

**Details** 12x80g

**SKU** FT054

**Barcode** 9310677333310

Dansti



**Hot Smoked Salmon Natural**

**Details** 6x150g

**SKU** HSM03

**Barcode** 5710853610220



**DANSTI** Sourced from the beautiful waters of Norway and harvested from their own farms, Dansti Caviar are small sized pearls, with their own unique and subtle earthy flavour. A luxurious addition to canapés, sushi, salads and any restaurant menu.



# TIPTREE CHRISTMAS PUDDINGS

**TIPTREE PUDDINGS** The most traditional of English puddings are made by Tiptree from the highest quality ingredients, including French brandy and thick cut 'Tawny' Orange Marmalade. Each pudding is hand filled in a 'Tiptree' basin, covered with a tie-on cloth and cellophane.

Tiptree



**Organic Christmas Pudding 454g**

**Details** 6x454g  
**SKU** DB025  
**Barcode** 00043647632128

Tiptree



**Christmas Pudding 908g**

**Details** 6x908g  
**SKU** DB024  
**Barcode** 004364763007

Tiptree



**Christmas Pudding 112g**

**Details** 12x112g  
**SKU** DB022  
**Barcode** 043647630087

Tiptree



**Christmas Pudding 450g**

**Details** 6x450g  
**SKU** DB023  
**Barcode** 0043647630025

Tiptree



**Salted Caramel Spread**

**Details** 6x210g  
**SKU** DJM420  
**Barcode** 043647693068

Tiptree



**Wild Cranberry Sauce**

**Details** 6x210g  
**SKU** DJM403  
**Barcode** 043647823069

Tiptree



**Mincemeat**

**Details** 6x312g  
**SKU** DG019  
**Barcode** 043647681034

Tiptree



**Strawberry Little Scarlet Conserve**

**Details** 6x340g  
**SKU** DJM001  
**Barcode** 043647150011

Tiptree



**Morello Cherry Conserve**

**Details** 6x340g  
**SKU** DJM015  
**Barcode** 043647030016



# CHOCOLATE & PATISserie



# CHOCOLATE & PATISSERIE

La Rose Noire



**Assorted Large Christmas Cookies**

**Details** 540pcs  
**SKU** XCL540

La Rose Noire



**Vanilla Small Round, 5 trays x 25**

**Size** H 19 x D 48mm  
**SKU** V2RD125R

La Rose Noire



**Vanilla Large Round, 5 trays x 9**

**Size** H 19 x D 81mm  
**SKU** V4RDR

La Rose Noire



**Savoury Small Round, 5 trays x 25**

**Size** H 17 x D 46mm  
**SKU** S2RD125R

La Rose Noire



**Savoury Large Round, 5 trays x 9**

**Size** H 25 x D 81mm  
**SKU** S4RD45R

La Rose Noire



**Gluten-Free Mini Round, 5 trays x 42**

**Details** H 17 x D 32mm  
**SKU** GF1RDR

La Rose Noire



**Gluten-Free Medium Round, 5 trays x 20**

**Details** H 17 x D 51mm  
**SKU** GF3RDR

La Rose Noire



**Gluten-Free Medium Round, 5 trays x 9**

**Details** H 17 x D 75mm  
**SKU** GF4RDR

La Rose Noire



**Gluten-Free Medium Round, 5 trays x 9**

**Details** H 17 x D 75mm  
**SKU** GF4RDR

Callebaut



**Gold Callets**

**Details** 4x2.5kg  
**SKU** CHKR30GOLD2BU75  
**Barcode** 5410522556773

Callebaut



**Dark 70.5% Bittersweet Callets**

**Details** 7x400g  
**SKU** 703038E0D94  
**Barcode** 5410522556575

Callebaut



**Dark 54.5% Bittersweet Callets**

**Details** 7x400g  
**SKU** 811E0D94  
**Barcode** 5410522556599

Callebaut



**Milk 33.6% Callets**

**Details** 7x400g  
**SKU** 823E0D94  
**Barcode** 541522556209

Callebaut



**White 28% Callets**

**Details** 7x400g  
**SKU** W2E0D94  
**Barcode** 5410522556698

Callebaut



**Dark 54.5% Bittersweet Callets**

**Details** 6x1kg  
**SKU** 8112BU73  
**Barcode** 05410522513080

# CHOCOLATE & PATISSERIE

Callebaut



**Milk 33.6% Callets**

**Details** 6x1kg  
**SKU** 8232BU73  
**Barcode** 05410522513363

Callebaut



**White 28% Callets**

**Details** 6x1kg  
**SKU** W22BU73  
**Barcode** 5410522516609

Ravifruit



**Raspberry Frozen Fruit Purée**

**Details** 5x1kg  
**SKU** 8031  
**Barcode** 3276188031007

Ravifruit



**Mango Frozen Fruit Purée**

**Details** 5x1kg  
**SKU** 8038  
**Barcode** 3276188038006

Ravifruit



**Strawberry Frozen Fruit Purée**

**Details** 5x1kg  
**SKU** 8028  
**Barcode** 3276188028007

Ravifruit



**Lemon Frozen Fruit Purée**

**Details** 5x1kg  
**SKU** 8023  
**Barcode** 3276188022005

Ravifruit



**Lime Frozen Fruit Purée**

**Details** 5x1kg  
**SKU** 8024  
**Barcode** 3276188024009

Heilala



**Vanilla Paste**

**Details** 6x65g  
**SKU** HEI65P  
**Barcode** 9421901058289

Heilala



**Vanilla Paste**

**Details** 10x750ml  
**SKU** HEI750P  
**Barcode** 9421901058098





# SWEET TREATS & GIFTING

Baci Perugina



**Original Box 12 pcs**

**Details** 6x150g

**SKU** 12439679

**Barcode** 8000300388831

Baci Perugina



**Milk Box 12 pcs**

**Details** 6x150g

**SKU** 12439542

**Barcode** 8000300388817

Baci Perugina



**Original Box 18 pcs**

**Details** 6x225g

**SKU** 12439567

**Barcode** 8000300388794

## SWEET TREATS & GIFTING

Baci Perugina



**Original Bag 10pcs**

**Details** 4x125g

**SKU** 12405100

**Barcode** 8000300389067

Baci Perugina



**Assorted Bijou 14pcs**

**Details** 10x175g

**SKU** 12439597

**Barcode** 8000300387278

Baci Perugina



**Gold Bijou 10pcs**

**Details** 10x150g

**SKU** 12443468

**Barcode** 8000300400816

Mr Kipling



**Mincemeat Pies**

**Details** 20x6pk

**SKU** 1012584

**Barcode** 5000221203117

Mr Kipling



**Christmas Slice**

**Details** 12x6pk

**SKU** 1013741

**Barcode** 5000221605911

Mr Kipling



**Festive Bakewell**

**Details** 12x6pk

**SKU** 1014724

**Barcode** 5000221600077



**BACI PERUGINA** Originating from a beautiful love story in Perugia, Italy in 1922, Baci Perugina chocolates embody the affection, indulgence and charm of love. Combining hazelnuts and chocolate to create the ultimate indulgence for chocolate lovers.



BAKERY

Mulino Bianco



**Ritornelli**

Details 12x700g

SKU 3310

Barcode 8076809536721

Mulino Bianco



**Batticuori**

Details 12x350g

SKU 7185

Barcode 8076809538886

Mulino Bianco



**Abbracci**

Details 12x350g

SKU 19001

Barcode 8076809500319

# BAKERY

Nairn's



**Stem Ginger Oat Biscuits**

**Details** 10x200g  
**SKU** 9367  
**Barcode** 061232201047

Nairn's



**Organic Oatcakes**

**Details** 12x250g  
**SKU** 9127  
**Barcode** 061232200293

Nairn's



**Fine Milled Oatcakes**

**Details** 12x218g  
**SKU** 9138  
**Barcode** 061232202952

Wasa



**Delicate Tasty Rounds, Sesame & Sea Salt**

**Details** 8x205g  
**SKU** 17676  
**Barcode** 7300400482202

Wasa



**Original**

**Details** 12x275g  
**SKU** 17673  
**Barcode** 7300400118101

Wasa



**Delikatess**

**Details** 12x270g  
**SKU** 17672  
**Barcode** 7300400117951

Mulino Bianco



**Pavesini**

**Details** 12x200g  
**SKU** 16713  
**Barcode** 8013355500882





illy



**IAC 2 Espresso Cup & Saucer  
(illy Art Collection)**

**SKU** 22741

**Barcode** 8003753161211

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illy



**IAC 2 Cappuccino Cup & Saucer  
(illy Art Collection)**

**SKU** 22740

**Barcode** 8003753161174

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illy



**X7.1 iperEspresso Machine**

**SKU** 60111

**Barcode** 8027785995484



# COFFEE

Illy



## Classico Coffee Beans

Details 6x250g

SKU 7580

Barcode 8003753900520

Illy



## Intenso Espresso Ground Coffee

Details 6x250g

SKU 7989

Barcode 8003753900469

Illy



## Smooth Instant Coffee

Details 6x95g

SKU 22225

Barcode 8003753144337

Illy



## Intense Instant Coffee

Details 6x95g

SKU 22224

Barcode 8003753144313

ILLY has been perfecting its unique blend of nine Arabica origins for more than 80 years, to offer the world its greatest coffee.



# SAUCE & CONDIMENTS



**MALDON** A family-grown business since 1882, Maldon's salt has been made with the same traditional artisan methods from the coastal town of Maldon in the United Kingdom. They are the official purveyors of sea salt to Her Majesty The Queen since 2012.

# SAUCE & CONDIMENTS

Maldon



**Sea Salt Flakes**

**Details** 12x125g

**SKU** SALT125

**Barcode** 5011428300035

Maldon



**Smoked Sea Salt**

**Details** 12x125g

**SKU** SALT07

**Barcode** 5011428300028

Lodovico Campari



**Balsamic Vinegar**

**Details** 6x250ml

**SKU** FV213

**Barcode** 8032697850011

Villa Estense



**Gold Seal Balsamic Vinegar**

**Details** 6x250ml

**SKU** FV214

**Barcode** 8016017001178

Beaufor



**Champagne Vinegar**

**Details** 6x250ml

**SKU** FV211

**Barcode** 3077312085848

Beaufor



**Dijon Mustard**

**Details** 12x200g

**SKU** DM109

**Barcode** 3077310532849

Beaufor



**Wholegrain Mustard**

**Details** 12x200g

**SKU** DM110

**Barcode** 3077314932843

Beaufor



**Honey Mustard**

**Details** 12x200g

**SKU** DM112

**Barcode** 3077317532842

Royal Line



**Mayonnaise**

**Details** 12x550ml

**SKU** MAY001

**Barcode** 9310677001493

Tiptree



**Barbecue Sauce**

**Details** 6x310g

**SKU** DJM701

**Barcode** 043647862037

Tiptree



**Brown Sauce**

**Details** 6x310g

**SKU** DJM702

**Barcode** 043647861030

Tiptree



**Mustard Sauce with Honey**

**Details** 6x285g

**SKU** DJM704

**Barcode** 043647867032

Tiptree



**Tomato Sauce**

**Details** 6x310g

**SKU** DJM705

**Barcode** 043647868039

# GROCERY



# GROCERY

Clement Faugier



**Sweetened Chestnut Spread**

**Details** 12x500g  
**SKU** DC010  
**Barcode** 022314010025

Clement Faugier



**Whole Peeled Chestnuts**

**Details** 12x240g  
**SKU** DC012  
**Barcode** 022314020215

Clement Faugier



**Sweetened Chestnut Puree**

**Details** 12x439g  
**SKU** DC011  
**Barcode** 022314030221

Rougié



**Goose Fat**

**Details** 12x320g  
**SKU** RG100  
**Barcode** 3161450001089

Rougié



**Duck Fat**

**Details** 12x320g  
**SKU** RG098  
**Barcode** 3161450000860

Mayers



**Quince Paste**

**Details** 6x240g  
**SKU** QNC246  
**Barcode** 666785692405

Odense



**Marzipan**

**Details** 12x200g  
**SKU** 101066  
**Barcode** 5709521025879

Great Southern Truffles



**Truffle Oil**

**Details** 12x100ml  
**SKU** GST01  
**Barcode** 9345526000006

Great Southern Truffles



**Truffle Oil**

**Details** 8x250ml  
**SKU** GST02  
**Barcode** 9345526000013

Great Southern Truffles



**Truffle Honey**

**Details** 12x110g  
**SKU** GST06  
**Barcode** 9345526000044

Great Southern Truffles



**Black Truffle Butter**

**Details** 24x165g  
**SKU** GST08  
**Barcode** 0609722901420

# PASTA



**BERTAGNI** As the oldest filled pasta producer in Italy, Bertagni uses classic Italian recipes for its products. Bertagni pasta contains no artificial ingredients, and only top-quality cheeses and vegetables are selected.

Bertagni



**Porcini Mushroom Truffle**

**Details** 6x250g

**SKU** AB150

**Barcode** 8006013996226

Bertagni



**Ricotta & Spinach Grandi Tondi**

**Details** 6x250g

**SKU** AB304

**Barcode** 8006013994871

Bertagni



**Roasted Tomato Mozzarella Basil Ravioli**

**Details** 6x250g

**SKU** AB131

**Barcode** 8001020114182

# WATER & BEVERAGES



**S.PELLEGRINO** Thanks to its unique blend of minerals and subtle bubbles, S. Pellegrino sparkling mineral water is the perfect accompaniment to the world's finest meals since 1899.

# WATER & BEVERAGES

Acqua Panna



## Still Mineral Water

**Details** 12x750ml  
**SKU** SPA75  
**Barcode** 8002270018237  
**Cartons per layer** 16  
**Layers per pallet** 3  
 (NSW & VIC ONLY)

Perrier



## Sparkling Water Natural

**Details** 12X750ml  
**SKU** PER75NAT  
**Barcode** 3179730010515  
**Cartons per layer** 12  
**Layers per pallet** 4

Perrier



## Sparkling Water Natural Slim Can

**Details** 24x330ml  
**SKU** PERCANNAT  
**Barcode** 3179730013158  
**Cartons per layer** 12  
**Layers per pallet** 7

S. Pellegrino



## Sparkling Mineral Water

**Details** 12x750ml  
**SKU** SP750  
**Barcode** 8002270011054  
**Cartons per layer** 16  
**Layers per pallet** 3  
 (NSW & VIC ONLY)

S. Pellegrino



## Essenza Dark Morello Cherry & Pomegranate Can

**Details** 3x8x330ml  
**SKU** SPECHER  
**Barcode** 8002270226670  
**Cartons per layer** 13  
**Layers per pallet** 10  
 (NSW & VIC ONLY)

S. Pellegrino



## Essenza Lemon & Lemon Zest Can

**Details** 3x8x330ml  
**SKU** SPELEM  
**Barcode** 8002270246678  
**Cartons per layer** 13  
**Layers per pallet** 10  
 (NSW & VIC ONLY)

S. Pellegrino



## Essenza Tangerine & Wild Strawberry Can

**Details** 3x8x330ml  
**SKU** SPESTRW  
**Barcode** 8002270266676  
**Cartons per layer** 13  
**Layers per pallet** 10  
 (NSW & VIC ONLY)

Sanpellegrino



## Aranciata Can Sparkling Fruit Beverage

**Details** 6x4x330ml  
**SKU** ARANCAN4  
**Barcode** 8002270072932  
**Cartons per layer** 12  
**Layers per pallet** 9  
 (NSW & VIC ONLY)

Sanpellegrino



## Aranciata Rossa Can Sparkling Fruit Beverage

**Details** 6x4x330ml  
**SKU** ROSSCAN4  
**Barcode** 8002270296475  
**Cartons per layer** 12  
**Layers per pallet** 9  
 (NSW & VIC ONLY)

Sanpellegrino



## Clementina Can Sparkling Fruit Beverage

**Details** 6x4x330ml  
**SKU** CLEMCAN4  
**Barcode** 8002270986581  
**Cartons per layer** 12  
**Layers per pallet** 9  
 (NSW & VIC ONLY)

Sanpellegrino



## Chinotto Sparkling Fruit Beverage

**Details** 6x4x200ml  
**SKU** SPS14  
**Barcode** 8002270676628  
**Cartons per layer** 13  
**Layers per pallet** 6  
 (NSW & VIC ONLY)

Sanpellegrino



## Limonata Organic Sparkling Fruit Beverage

**Details** 6x4x200ml  
**SKU** SPS15  
**Barcode** 8002270366628  
**Cartons per layer** 13  
**Layers per pallet** 6  
 (NSW & VIC ONLY)

Sanpellegrino



## Pompelmo Sparkling Fruit Beverage

**Details** 6x4x200ml  
**SKU** SPS16  
**Barcode** 8002270716621  
**Cartons per layer** 13  
**Layers per pallet** 6  
 (NSW & VIC ONLY)





# RECIPES

# CARAMELISED PORT PEARS & GRANA PADANO DOP BRUSCHETTA

## INGREDIENTS

- 1 bunch fresh sage
- ¼ cup extra virgin olive oil
- Maldon Sea Salt
- 3 small Beurre Bosc Pears
- 50g Lurpak Slightly Salted Butter
- 2 tablespoons honey
- 2 tablespoons of Port
- 1 loaf of Italian Ciabatta
- Extra olive oil to brush bread slices
- Grana Padano DOP, thinly sliced
- Extra Grana Padano DOP, finely grated

## METHOD

Remove sage leaves from stalk. Heat oil in a small frypan over medium-high heat until hot.

Fry 6–8 sage leaves at a time until crisp, approximately 3 seconds. Transfer to paper towel, sprinkle with salt and set aside to cool.

Peel, core and slice pears into wedges.

In a frying pan, melt butter on low heat. Add honey and Port. Add the pears and coat them in the syrup. Continue to cook on low heat, turning occasionally, until the pears are tender & caramelised.

Pre-heat oven to 180 °C.

Cut bread into slices (approximately 1–1.5cm in thickness) and lightly brush both sides of each slice with olive oil. Place the slices in a single layer on a baking tray and bake until they're crisp and nicely golden on top.

Arrange on a serving platter.

Drizzle each slice with the syrup from the pear mixture, followed by slices of Grana Padano DOP, then the pear wedges. Drizzle with some more syrup and top with crispy sage leaves and finely grated Grana Padano DOP.



# GRANA PADANO DOP, HAZELNUT, PISTACHIO & CHILLI BISCOTTI

## INGREDIENTS

- 200g plain flour
- 150g caster sugar
- ½ teaspoon baking powder
- 100g grated Grana Padano DOP
- 50g shelled pistachio nuts
- 100g whole skinless hazelnuts
- 2½ teaspoons chopped fresh rosemary
- ¼ teaspoon chilli powder, or to taste (optional)
- 2 eggs, beaten
- ½ teaspoon Heilala Vanilla Extract

## METHOD

Preheat oven to 170°C, fan forced.  
Line a baking tray with baking paper.

In a large bowl, mix together the flour, sugar, baking powder, Grana Padano DOP, nuts, rosemary and chilli. Make a well in the centre and stir in the egg and vanilla extract. Mix together to form a soft dough.

On a floured surface shape dough into a log approximately 30-35cm long. Transfer to the prepared baking tray. Bake for approximately 25 minutes, or until golden. Set aside to cool completely.

Using a serrated knife, cut the log diagonally into 1cm thick slices. Arrange biscotti standing up on the lined baking tray and return to oven for 15 minutes, or until golden. Cool completely.

## SERVING SUGGESTIONS

- Lovely served on an antipasto platter with a piece of Grana Padano DOP and a drizzle of honey.
- In a dessert with a scoop of gelato.
- An after-dinner treat accompanied by a glass of port or with tea or coffee.



# HAZELNUT XMAS YULE LOG



## Hazelnut Praline Insert

Ingredients	Preparation
36 g sugar 50 g egg yolks	Mix together.
200 g cream	Cook at 85°C and add.
40 g Callebaut® Pure Roasted Hazelnut Paste PNP-663	Add.
14 g gelatin mass	Add and cool.

## Biscuit Without Flour

Ingredients	Preparation
70 g eggs 24 g egg yolks 180 g caster sugar 40 g lemon puree 130 g cream 230 g pure almond powder 35 g cream powder	Mix together.
50 g egg whites 30 g caster sugar 12 g potato flour	Make meringue. Fold in.

## Callebaut® Gold Mousse

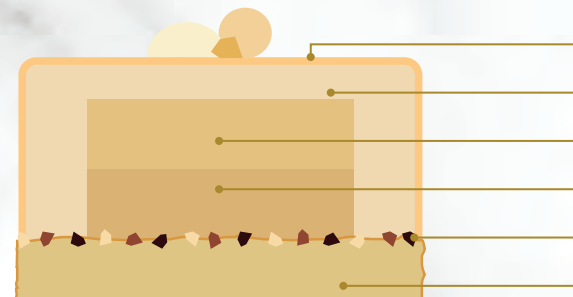
Ingredients	Preparation
35 g apricot puree 12 g glucose 100 g cream 2 g cinnamon sticks	Boil together.
150 g Callebaut® Finest Belgian Caramel Chocolate Gold CHK-R30GOLD-2B-U75 15 g Callebaut® Cocoa Butter CB-655 22 g gelatin mass	Add and mix well.
270 g whipped cream	Add at 40°C.

## Lemon Cream

Ingredients	Preparation
140 g sugar 12 g ice cream stabiliser 18 g pectin NH 90 g egg yolks	Mix together.
280 g lemon puree 340 g water	Heat and combine with previous mixture.
140 g dairy butter	Add dry ingredients and cook at 85°C. Mix well and cool.

## Callebaut® Gold Glazing

Ingredients	Preparation
180 g sugar 180 g glucose 90 g water	Boil to 105°C.
2 g Sparkling Powder Gold IBC F018919 300 g Callebaut® Finest Belgian Caramel Chocolate Gold CHK-R30GOLD-2B-U75 120 g sweetened condensed milk 80 g gelatin mass 100 g mirror glaze	Mix and pour over previous mixture. Mix well. Use at 40°C.



- Callebaut® Gold Glazing
- Callebaut® Gold Mousse
- Lemon Cream
- Hazelnut Praline Insert
- Callebaut® Cocoa Nibs S502-X47 + Nuts
- Biscuit Without Flour

# BACI

## CELEBRATION

# CAKE

### INGREDIENTS

#### CHOCOLATE GANACHE

600g Callebaut dark chocolate  
2 cups double cream  
200g Lurpak unsalted butter

#### HAZELNUT CAKE

8 eggs, separated  
1 cup caster sugar  
1 cup self-raising flour  
150g ground hazelnuts  
40g butter  
4 tablespoons boiling water  
½ teaspoon Heilala vanilla extract

#### CHOCOLATE FUDGE FROSTING

170g Callebaut dark chocolate, melted  
230g Lurpak unsalted butter  
¼ cup Callebaut cocoa powder  
3 cups icing sugar  
1 teaspoon Heilala vanilla extract  
80ml Frangelico liqueur or pure cream  
Milk, if required to soften the frosting

#### TO DECORATE

1 x 125g bag Baci Chocolates, Baci cut in half  
1 x 125g bag Baci Chocolates, chopped into small pieces

### METHOD

Firstly, make the chocolate ganache. Place chopped chocolate into a large heatproof bowl.

In a medium saucepan, combine cream and butter. Cook on medium, stirring often, until just simmering. Pour hot cream over the chopped chocolate and cover bowl with plastic wrap. Let sit for 5 minutes. Stir gently until completely smooth. Place plastic wrap directly on top of the chocolate. Allow to rest and thicken.

Secondly, make the hazelnut cake. Pre-heat oven to 180°C. Grease 3 x 18cm round cake tins and line the bases with baking paper. Beat the egg whites in a bowl with an electric mixer until soft peaks form. Gradually add the caster sugar, beating until thick and glossy.

Beat the egg yolks into the mixture, one at a time. Mix through the vanilla extract. Sift the flour over the mixture. Add the ground hazelnuts and fold in with a spatula. Melt butter and boiling water together and fold into the mixture. Separate mixture evenly into the 3 cake tins. Bake for 25 minutes or until lightly brown and cooked through. Leave in the tins for 10 minutes before turning out onto a wire rack to cool.

Thirdly, make the chocolate fudge frosting. Melt the chocolate over a double boiler. Stir until the chocolate is melted and completely smooth. Set aside to cool. Cut the butter into pieces. Using the paddle attachment of an electric mixer, whip butter for 5 minutes, scraping down the bowl occasionally. Beat until the butter looks light in colour. Add the cocoa powder to the butter and beat until well combined. Scrape down the sides of the bowl. Alternate adding 1 cup of icing sugar at a time with the liquid ingredients (vanilla and Frangelico). Ensure the icing sugar is well combined before adding more sugar.

Pour in the melted chocolate and beat on slow speed until incorporated. Then, increase speed to medium high and beat for another 2 minutes. If the mixture is too thick for piping add a little milk for a perfect consistency.

Lastly, assemble the cake. Remove the plastic wrap from the chocolate ganache and beat for one minute. Place one layer of cake onto a cake stand. Top with a layer of chocolate ganache, spreading evenly. Insert your favourite piping nozzle into a piping bag. Fill the piping bag with the chocolate fudge icing. Pipe the icing around the outer edges of the cake layer, inserting a Baci chocolate half between each pipe.

Pipe some additional frosting in the centre of the cake layer and sprinkle with chopped Baci chocolates. Add the second cake layer, push down slightly and repeat the process. Repeat this with the third cake layer.



# SALTY SPICY PINK GRAPEFRUIT COCKTAIL

## INGREDIENTS

- Maldon Sea Salt Grinder
- 1 large jalapeno chilli, chopped very finely
- 200ml freshly squeezed ruby red grapefruit juice
- 100ml freshly squeezed lemon juice
- 90ml gin
- 2 tablespoons simple sugar syrup
- 1 large jalapeno chilli, sliced in half vertically

## METHOD

1. Grind a generous amount of Maldon Sea Salt Flakes onto a small plate, in an area at least the size of the rim of your glasses. Sprinkle the finely chopped jalapeno over the salt, and using your fingers, combine it altogether. Spread the jalapeno and salt evenly across the plate.
2. Using a piece of grapefruit (one of the halves that was juiced is perfect), rub the rim of each glass generously. Tip each glass, rim side down, into the jalapeno salt, and coat generously. Set aside.
3. In a cocktail shaker, add the grapefruit juice, lemon juice, gin and sugar syrup. Add a handful of ice and shake for 10 seconds. Fill each prepared glass with a handful of ice. Strain the cocktail into each glass. Garnish with a jalapeno half, to act as a stirrer. Sit back, relax and enjoy!





CHRISTMAS DESERVES  
**LURPAK**<sup>®</sup>

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