

SABATO

30
YEARS

1993 - 2023





30 years! How smoothly it rolls off the tongue. Probably more smoothly than the whole 30-year journey we have been on. However, we feel very privileged to have co-founded Sabato and to have embarked on this culinary adventure and count ourselves further fortunate to be sharing it with so many of you. Sabato has enriched our lives with exceptional experiences, friendships and connection.

In 1993, when the Sabato adventure began, our daughter, Helen, was ready to head off to her first year of school and our son, Thomas, had yet to celebrate his first birthday. The garage below our house was cleared out – the cars had new homes on the street. The first delivery truck arrives. Down the driveway it comes – and the driveway breaks up! Thereafter, all deliveries were dropped off at the top of the drive and carried down by hand. All courier pick-ups carried up the driveway. Restaurant and retailer deliveries by way of an old Alfa with the back seats down.

Off to see chefs with our basket of samples – some encouraging and some not so much. However, the pioneering spirit triumphed and by 1995, we had gained enough confidence, and had grown the business to the point we could employ our first staff member, and lease commercial premises.

Trips to meet our suppliers in France, Italy and Spain involved detailed and time-consuming, pre-internet planning. No Google maps – heavy and unwieldy map books instead. Learning that in the south of Italy a one-lane road is only an indication, rather than a rule to be followed.

Forget about visits to boutiques in Paris or Milan – it was off to small towns or tiny villages where families still made their produce traditionally, rather than industrially. These were the artisan producers we intrepidly sought and were very keen to represent. Discovering these new suppliers, then introducing their products in New Zealand, and seeing them become successful, has been very gratifying. Even more amazing considering many were producing regional specialties in their home country that were not stocked in the big-name food emporiums in Milan or Paris – let alone the next village.

So, how did the food scene look back in 1993?

Introducing boutique estate extra virgin olive oil was one of the more interesting challenges. Sure, we were well past the days when olive oil was purchased from the chemist, however as a dairy nation olive oil hadn't featured prominently in our gastronomy. While there was an established understanding with wine that terroir and the variety grown produced different tasting wines according to regions, the journey for olive oil was only beginning.

We were able to bring together some food writers and chefs and take them through a tasting of our estate olive oils alongside some of the industrial brands in the supermarkets. Views were mixed – some actually preferred the taste (or lack of) of the industrial versions, while others immediately saw the possibilities of transforming a dish with a certain taste profile.

Balsamic vinegar, was another interesting voyage of discovery. At the time, there was a tiny selection of the crudest balsamic available in our market. We were fortunate enough to meet Giusti – the oldest balsamic maker in Modena, Italy. The Giusti family can trace their involvement in the balsamic market back to 1598 and today, the 18th generation of the family carries on the noble tradition.

Strawberries with balsamic was a fad at the time – but cheap balsamic turned that into an unlovely experience. Granted, it was an improvement on using malt vinegar, which according to one retailer, some shoppers substituted in the interests of economy! Sabato offering a range of vinegars with different aging and taste profiles has changed the game for many.

We think it is fair to say that when we first imported smoked paprika we didn't think it would turn out to be the "hit" that it transpired to be. But fortune favours the brave and slowly but surely, the restaurant sector embraced it, and the rest is now history. Smoked paprika was also an ingredient that caught on with the domestic cook and recipes featuring the paprika began to appear regularly. Even the *NZ Woman's Weekly* published a recipe using it, quite a breakthrough back then.

Truffle oil was something many chefs kept asking us for, which we sourced for them. Initially, this started out as a 'chefs' only' secret ingredient. However, truffle-based products have ballooned in the years since and include whole truffles, sliced truffles, cream, spray, powder, salt, cheese ... and more. Possibly, the revolution has gone too far – with truffle beer being a case in point. Now, the delicious and highly addictive, truffle chips are having their moment in the sun and what may come next is anyone's guess. But please, clever marketers of truffle products – don't add it to panettone! Speaking of panettone, there was a large commercial brand available in a small way, but dry and uninteresting would be a kind description. Flamigni really did change the game here. Light, fragrant, moist and exquisite it has become a favourite tradition for many on Christmas morning – with a Bellini or Champagne.

Here, might be the perfect place to end, with Christmas, and all it brings. Time spent resting and relaxing with family and friends over the warm summer months, followed by the expectation of a new year, and all that it will bring. It has been the cycle we have known and loved for a long time now, and one that so many of you have been a part of – our family, our friends, our suppliers, our staff, chefs, food writers, cooks and all our wonderful customers. We cannot begin to tell you how much we appreciate all your loyalty and support over this 30-year evolution. As we celebrate this landmark anniversary we want to thank you all, as we continue our culinary adventures, and bring more exciting ingredients to your table.

Jacqui

It's time for Celebration

Every year, we eagerly await the arrival of our special panettone shipment from Italy, all those beautifully decorated boxes from the Flamigni and Fiasconaro artisan pastry chefs, filled with meltingly soft, moist, fragrant panettone. These traditional Italian Christmas celebration cakes are produced with the finest quality ingredients and offer some gorgeous flavour combinations for the festive season – chocolate with candied fruits such as apricot, black cherry, orange, pear, fig and mandarin. You might prefer sultanas, raisins and almond glaze and take it even further in terms of indulgence, with a glass or two of Peach Bellini.





Tapas

Grilled scallops with nduja butter

3 Tbsp *Callipo nduja*
 100g butter, softened
 1 small shallot, finely chopped
 2 Tbsp *Capirete* or *Pons sherry vinegar*
 ¼ cup Italian parsley, chopped
 16 large scallops
Sabato aioli

Mix nduja and butter together in a small bowl. Tip onto a piece of baking paper and form into a sausage shape. Roll up and twist the ends of the paper to secure. Chill until firm. In a small bowl, mix together the shallot, vinegar and parsley and season with a little salt and pepper.

Heat a grill on high. Put the scallops into small ovenproof dishes set onto a baking tray. Put a slice of nduja butter on top of each. Grill for 5 minutes until scallops are lightly caramelised. Spoon a little shallot and vinegar mixture on top and a small dollop of aioli.

Serves 8

Charred onion petals with porcini bruschetta

4 small red onions, peeled and trimmed
 280g jar *Sabato porcini bruschetta*
 2 Tbsp *Pons capers in brine*, drained
 2 Tbsp Italian parsley, chopped
Extra virgin olive oil (EVO)

Heat a large cast iron pan or barbecue on high. Cut onions in half length-ways; place cut-side down in the pan. Place a heavy pot on top to press onions flat against the pan so they brown evenly. Cook for 8-10 minutes or until blackened. Turn onions over and cook for 1-2 minutes more. Remove to a plate. While still warm, carefully separate the onion layers into petals, leaving the charred edges in place. Set the biggest petals on a platter. Finely chop the small, central parts of the onions and place in a bowl. Mix in the bruschetta, capers and parsley to make a salsa. Spoon a teaspoon of salsa into each onion petal. Drizzle with a little EVO just before serving.

Makes about 20

Catalan tomato bread with artichokes and anchovies

2 large ripe tomatoes
 2 cloves garlic, crushed
 1 sourdough baguette
 ½ cup *El Navarrico marinated artichoke quarters*
 12 *Talatta white anchovies in oil*
 12 *Ortiz or Talatta anchovy fillets in olive oil*
Extra virgin olive oil (EVO)
 Torn basil leaves, to garnish

Cut the tomatoes in two and grate the pulp into a bowl, discarding the skins. Add the garlic and season with salt and pepper. Cut 12 slices of bread and either toast or char-grill until browned. While still hot, spread each slice with some of the tomato mixture. Lay an artichoke quarter on top and then one white anchovy, and one anchovy fillet. Drizzle with EVO and garnish with basil.

Makes 12



Italian small plates

Gnocchi with tuna and spinach puttanesca

530g jar *Sabato puttanesca pasta sauce*
120g baby spinach leaves
300g tin *Callipo yellowfin tuna in oil*, drained and flaked
¼ cup *Salvagno pitted olives in oil*
2-3 Tbsp *Pons capers in brine*, drained
400g *Sabato gluten-free tomato or spinach gnocchi*

Serves 4

Pour pasta sauce into a large saucepan. Bring just to the boil then add the spinach, turn down the heat; simmer for 1-2 minutes until wilted. Add tuna, olives and capers and cook gently for a minute to just warm through.

Cook gnocchi in plenty of boiling salted water for 2-3 minutes or until the gnocchi rises to the top of the water indicating it is cooked. Drain well.

Add drained gnocchi to the sauce, toss well and season with salt and pepper to taste. Serve immediately while piping hot.

Chicken involtini

¼ cup *Sabato sweet peppers pesto*
Handful baby spinach leaves, finely shredded
30g *Grana Padano*, finely grated
5 *Mahy Farms boneless chicken thighs*, trimmed of excess fat
100g *sliced Pedrazzoli prosciutto*
3 Tbsp *extra virgin olive oil (EVO)*
2-3 Tbsp *Forvm Cabernet Sauvignon vinegar*

Serves 4

Preheat oven to 190°C. Put the pesto, spinach and Grana Padano into a small bowl and stir to combine. Lay the chicken thighs on a board, smooth-side down. Season with a little salt and pepper then spread with stuffing mixture, dividing it evenly between the chicken portions. Roll each thigh up to enclose the filling. Securely wrap each parcel with a slice of prosciutto. Place parcels, seam-side down, in an ovenproof frying pan. Drizzle with EVO.

Roast for 25-30 minutes until chicken is cooked through. Remove involtini to a plate to rest. Place the pan over medium heat then add the vinegar to deglaze the pan. Slice involtini; serve with the pan juices.

Zucchini rollatini

530g jar *Sabato tomato pasta sauce with rocket*
Extra virgin olive oil (EVO)
⅓ cup *Sabato dill & almond pesto*
1 cup *Zany Zeus ricotta*
Handful basil leaves, finely shredded, plus extra to garnish
4 large zucchini
50g *Parmigiano Reggiano, Grana Padano or Pecorino*, freshly grated
¼ cup *Pinoli pine nuts*, toasted

Serves 4

Pour the pasta sauce into an oiled baking dish. Put pesto, ricotta, and basil into a bowl, season with salt and pepper and stir to combine. Using a mandoline slicer or vegetable peeler, thinly slice the zucchini lengthwise to give 25-30 long slices. Put slices in a large bowl and toss with a little EVO and salt and pepper, to coat.

Cook zucchini slices on a preheated grill pan or barbecue for 1-2 minutes until lightly charred on one side only. Remove to a tray, grilled-side down. Place a tablespoon of ricotta mixture at one end of each zucchini slice. Roll up the slices to enclose the filling. Nestle the rolls into the tomato sauce so they fit snugly.

Bake at 180°C for 20-25 minutes until bubbling hot. Serve scattered with Parmigiano, pine nuts and basil.

Match with: *Tezza Valpolicella* or *Rocca Giovanni Langhe Chardonnay*

French small plates

Classic salade Niçoise

500g baby potatoes
250g green beans
3-4 free-range eggs
1 cos lettuce, torn into bite-sized pieces.
1 cup cherry tomatoes, halved
½ cup *Pons Arbequina olives*
300g tin *Callipo yellowfin tuna in oil*, drained
4-5 *Ortiz or Talatta anchovy fillets*,
halved lengthways
⅓ cup *Sabato classic French dressing*

Serves 4

Simple seafood soup

2-3 Tbsp *extra virgin olive oil (EVO)*
1 large onion, thinly sliced
1 large fennel bulb, trimmed and thinly sliced
500ml *El Navarrico fish fumet*
360g *Akaroa fresh salmon*, skin removed, cut in
3cm cubes
200g scallops or clams, cleaned
200g raw prawn cutlets, deveined
¼ *Sabato Julie Le Clerc preserved lemon*,
chopped
2-3 Tbsp *Pons capers in brine*, drained

Duck, lentil, pear, blue cheese and walnut salad

2 legs *Sabato duck confit*
½ cup *Sabarot Puy lentils*
120g rocket
¾ cup *Trickett's walnut pieces*, toasted
½ tin *Brover baby pears*
⅓ cup *Sabato classic French or Italian
balsamic dressing*
100g *Blue Monkey cheese*, crumbled

Serves 4-6

Cook potatoes in a pot of well-salted water for 15-20 minutes or until tender and they can be easily pierced with a paring knife.

Cook the beans in boiling, salted water for about 3 minutes or until just tender. Drain and plunge into ice cold water to stop them cooking any further.

Cook the eggs in gently boiling water for 4-5 minutes to semi-hard boil. Cool, peel and slice in half.

Pour half of the dressing into a large mixing bowl. Add the lettuce to the bowl and toss to coat. Place the dressed lettuce on a serving platter. Arrange all the prepared ingredients on top of the bed of lettuce. Drizzle remaining dressing over the salad.

3 Tbsp chopped Italian parsley, to garnish
Grilled bread, to serve (optional)

Heat a large, heavy-based pot, add the EVO, onion and fennel and cook over a medium-low heat for 5 minutes, stirring regularly until the vegetables have softened but not browned. Add the fish fumet and bring just to the boil. Now add the salmon, scallops and prawns. Cover the pot and simmer very gently for 5-10 minutes, or until the seafood is just cooked. Stir in the lemon; adjust seasoning, if required. Garnish with capers and parsley.

Serves 6

Preheat oven to 200°C. Remove duck legs from the bag, scrape off excess fat (this can be saved for roast potatoes) and place duck legs in an oven pan. Cook for 20-30 minutes or until skin is crispy. Remove to cool to room temperature then remove the meat from the bones. Discard bones and break the meat into bite sized pieces.

Cook lentils in a pot of gently boiling water for 20 minutes. Drain well and set aside to cool. Slice pears in half.

Put duck, lentils, rocket, walnuts and pears in a large salad bowl. Drizzle with the dressing and toss gently, to coat. Scatter with cheese and serve.

Match with: *Domaine Desloges Touraine Sauvignon Blanc, Domaine du Margalleau Vouvray SEC or Mont-Redon Reserve Côtes du Rhône.*





Rolled stuffed leg of lamb

1.2kg butterflied boneless leg of lamb, at room temperature

Sal de Añana spring salt

Freshly ground black pepper

$\frac{1}{3}$ cup *Sabato caper & almond pesto*

$\frac{1}{4}$ cup *Trickett's walnuts*, toasted and chopped

2 Tbsp fresh mint leaves, torn

$\frac{1}{2}$ jar *El Navarrico whole pimientos*

1 large onion, sliced

Extra virgin olive oil (EVO)

3 Tbsp *Girolomoni '00' flour*

2 cups *Foundation chicken stock*

Preheat oven to 220°C. Lay the butterflied lamb on a board, skin-side down. Using a sharp knife and working parallel to the board, make neat, shallow slices through the thickest parts of meat to flatten and even out the meat distribution.

Season lamb on both sides with salt and pepper. Spread the pesto evenly along the length of the lamb, scatter with walnuts and mint then lay pimientos over

the top. Starting from one narrow end, roll the meat up into a spiral. Use 5-6 lengths of kitchen twine to tie the roast at intervals, to secure.

Scatter the onion in the base of an oven pan, drizzle with a little EVO and toss to coat. Place the rolled roast on top. Roast for 25 minutes, then reduce oven to 190°C and roast for 25 minutes more, depending on size and your liking for pink meat.

Remove the roast to rest, loosely covered with foil, for 15 minutes before slicing.

To make a gravy, discard most of the fat from the oven pan. Whisk the flour into the onions, then add the stock and bring to the boil, stirring continuously and cook for 3-4 minutes until gravy thickens to a syrup-like consistency, then strain into a gravy jug.

Match with: *Orben Rioja*, *Tezza Valpolicella Ripasso* or *Au Bon Climat Pinot Noir*

Serves 6-8

Balsamic roast crushed potatoes with porcini

20g *Gigante dried porcini mushrooms*

1.5kg medium-sized agria potatoes, scrubbed

Extra virgin olive oil (EVO)

3-4 Tbsp *Giusti balsamic vinegar*

Sal de Añana spring salt

Freshly ground black pepper

3 cloves garlic, crushed

1 Tbsp fresh thyme leaves

Pons black truffle infused EVO, to finish (optional)

3 Tbsp Italian parsley, chopped

Place porcini in a small bowl, cover with 1 cup boiling water and leave to soak for 20 minutes. After soaking, drain the porcini and roughly chop. Reserve the liquid.

Meanwhile, cook whole potatoes in a large pot of boiling, salted water for 15-20 minutes or until just tender. Preheat oven to 200°C.

Drain potatoes and leave to steam dry for 2-3 minutes then transfer to a large, lightly oiled oven pan. Press each potato firmly to half squash (the base of a drinking glass works well for this job – the aim is to lightly crush the potatoes). Drizzle potatoes generously with EVO and balsamic, season with salt and pepper, and scatter with porcini, garlic and thyme. Pour over the porcini soaking liquid.

Roast for 35-40 minutes, or until potatoes are golden brown. Drizzle with truffle EVO to finish, if desired. Scatter with parsley and serve immediately.

Serves 8-10



Smoked salmon with caper, olive and walnut salsa

1 whole side of *Akaroa hot smoked salmon*
Lemon wedges, to serve

Salsa:

½ cup *Trickett's walnut pieces*, toasted
and chopped

2 Tbsp *Pons capers in brine*, drained

¼ cup *Salvagno pitted olives in oil*

1 small red onion, finely chopped

3 Tbsp Italian parsley, chopped

3 Tbsp *Forvm Chardonnay vinegar*

3 Tbsp *extra virgin olive oil (EVO)*

Sal de Añana spring salt

Freshly ground black pepper

Remove the smoked salmon from the refrigerator so it will reach room temperature by the time you are ready to serve it.

Place the side of salmon on a platter. Put all the salsa ingredients in a bowl, season with a little salt and pepper and toss well to combine.

Scatter the salsa over the salmon to serve, with lemon wedges on the side, to squeeze over.

Match with:

Gimonnet Blanc de Blanc Champagne NV,
Alba De Vetus Albariño or *Chablis Domaine Moutard*

Serves 8-10



Grilled aubergine, lentil and goat's cheese salad

½ cup *Sabarot Puy lentils*
2 large aubergine (about 500g each)
Extra virgin olive oil (EVO)
Sal de Añana spring salt
Freshly ground black pepper
150g *Buchette de Chèvre*, sliced
2 *Ines Rosales rosemary & thyme tortas*,
broken into small shards
3 Tbsp Italian parsley leaves, to garnish

Parsley, anchovy dressing:

20g *Talatta anchovies*, finely chopped
2 cloves garlic, crushed
2 Tbsp *Martin Pouret Champagne*
Ardenne vinegar
¼ cup Italian parsley, chopped

Make the dressing by whisking all the ingredients together in a small bowl. Add 2 tablespoons EVO and season with salt and pepper.

Cook lentils in a pot of gently boiling water for 20 minutes. Drain well and set aside to cool to room temperature.

Heat a chargrill pan or barbecue over medium-high heat. Cut each aubergine into 1cm thick slices. Lightly brush both sides of the aubergine slices with EVO and season with salt and pepper. Grill slices for 2-3 minutes on each side, turning once, or until browned and tender. Arrange aubergine on a serving platter. Scatter with lentils, cheese and tortas. Drizzle with dressing and garnish with parsley. Serve at room temperature.

Match with: *Alba De Vetus Albariño*

Serves 6-8





Fregola, pimiento and chorizo salad

1¼ cups *Qui Sardegna fregola sarda*
½ jar *El Navarrico pimiento slices*
¼ cup Italian parsley, chopped
¼ cup basil, chopped
Small bunch chives, finely chopped
80g *Sabato sliced chorizo Pamplona*,
julienne sliced
¼ jar *Sabato semi-dried cherry tomatoes*
Sal de Añana spring salt
Freshly ground black pepper
Microgreens, to garnish (optional)

Espelette mustard dressing:

1 Tbsp *Accoceberry Espelette wholegrain mustard*
3 Tbsp *Forvm Chardonnay vinegar*
¼ cup *extra virgin olive oil*

Gently cook fregola in a pot of salted water for 12 minutes or until al dente (just tender to the bite). Drain well and refresh with cold water to cool. Drain well and transfer to a large salad bowl.

Add remaining salad ingredients, season with salt and pepper and toss well to combine. Put dressing ingredients in a jar, seal and shake well to combine. Pour dressing over salad and toss well. Garnish with microgreens. Serve at room temperature.

Match with: *Alba De Vetus Albariño*

Serves 6

Reverse chocolate cream crumble tart

Chocolate crumble:

70g cold unsalted butter, cubed
70g soft brown sugar
¼ tsp *Sal de Añana spring salt*
100g *Girolomoni '00' flour*
2 Tbsp *Valrhona cocoa powder*

Chocolate cream:

2 large free-range eggs
150ml cream
200ml full fat milk
250g *Valrhona Manjari chocolate fèves*

To serve: *Valrhona mixed crunchy pearls*

For the crumble, preheat oven to 170°C. Grease a 22cm springform cake tin and line the base with baking paper.

In a large bowl, combine all the crumble ingredients and then use your fingertips to rub the butter into

the dry ingredients until the texture resembles coarse breadcrumbs. Sprinkle the crumble evenly into the base of the tin and press down lightly. Bake for 15-20 minutes until pale golden brown. Remove from the oven and set aside to cool.

For the chocolate cream, crack the eggs into a bowl and lightly whisk to loosen.

Put the cream and milk in a medium-sized pot and bring just to the boil then pour immediately onto the beaten eggs while whisking continuously (this must be done when the liquid is boiling so it partially cooks the eggs). While the mixture is still hot, add the chocolate to melt and stir gently until smooth.

Pour on top of the crumble base and chill overnight until set. Remove from the tin and transfer to a serving plate. Decorate the top with a sprinkling of chocolate pearls.

Match with: *Sichel Sauternes*

Serves 10





Match with: *Sichel Sauternes*

Layered lemon meringue celebration cake

Polenta sponge cakes:

3 large free-range eggs
1½ cups caster sugar
2 tsp *Heilala vanilla bean paste*
¾ cup *extra virgin olive oil (EVO)*
¾ cup *thevineco Riesling verjuice*
1½ cups *Sabato gluten-free flour*, sifted
1½ tsp gluten-free baking powder
¾ cup *La Grande Ruota quick cook polenta*
Fresh As freeze-dried raspberries, to decorate

Filling:

1 jar *Darlington's lemon curd*
1 cup *Zany Zeus mascarpone*

Italian meringue frosting:

1 cup caster sugar
200ml cold water
4 large free-range egg whites
½ tsp cream of tartar

For the polenta sponge cakes, preheat oven to 180°C. Grease three 20cm spring-form cake tins and line bases with baking paper.

Place eggs, sugar and vanilla into a bowl and whisk with an electric mixer until thick and pale. Add EVO and verjuice, whisk briefly and gently to combine. Fold in dry ingredients. Pour mixture into prepared cake tins, dividing evenly in three.

Bake cakes for 30-35 minutes or until mixture springs back when touched. Cool in the tins for 15 minutes then turn out onto a wire rack to cool completely.

Mix lemon curd and mascarpone together until well combined. Sandwich cake layers together with lemon curd and mascarpone.

For the Italian meringue, put sugar and water in a small pot and bring to the boil, stirring until sugar dissolves. Reduce heat to medium and cook for about 10-15 minutes or until syrup reaches the soft ball stage (115°C). Brush down the sides of the saucepan occasionally with a wet pastry brush to remove any sugar crystals.

In a clean bowl of a stand mixer, whisk the egg whites with the cream of tartar until soft peaks form.

Meanwhile, bring the sugar syrup to the hard ball stage (121°C). With the mixer running, gradually pour the hot syrup into the meringue. Beat until cooled to room temperature and meringue is very thick and glossy, this may take 10-15 minutes.

Spread meringue all over the outside of the cake. If you have a blow torch then torch the meringue to toast or simply leave plain, as it will still be delicious. Decorate the top with freeze-dried raspberries.

Serves 10-12





Cheese and accompaniments

At Sabato, we proudly showcase a hand-selected range of cheeses from New Zealand and overseas. Ongoing recognition as one of New Zealand's Top Cheese Stores acknowledges Sabato's commitment to offering the greatest in local cheese. The in-store team take great pleasure in sharing their extensive artisan cheese knowledge and providing exceptional pairing suggestions for any palate or occasion.

From the left...

Over the Moon Creamy Blue

A smooth, rich and deliciously creamy New Zealand blue, with a sharp bite. The cheese is velvety in texture, with a piquant 'blue' taste and soft finish. Made using cow's milk in Putaruru.

A superb match with fresh fig, *The Fine Cheese Co. fig*, honey & extra virgin olive oil crackers and a drizzle of *Vincotto with black fig*.

Meyer Fenugreek Gouda

A traditional gouda with the unique addition of fenugreek seeds. The mild, sweet and nutty flavour of the cheese is released upon cutting as the fenugreek seeds are split. Made using cow's milk in the Waikato.

Pair with *Darlington's spicy tomato chutney* and slices of *Wild Wheat French stick*.

Grinning Gecko Kau Piro

This award-winning washed rind cheese is savoury and earthy in flavour, with a luscious creamy interior becoming more complex and robust in flavour with age. Made from cow's milk in Whangarei.

A beautiful match with the sweetness of *Julie Le Clerc Arabian date chutney* and crispy *Cherchi Sardinian parchment crackers*.



Clevedon Buffalo Co. Bocconcini

Soft little balls of fresh mozzarella with the sweet, clean flavour that is unique to buffalo milk. Made right here in Auckland.

As a simple antipasto serve alongside *Losada Carmona mixed olives* and *Sabato semi-dried cherry tomatoes*, garnish with fresh basil leaves and finish with a flourish of *Salvagno extra virgin olive oil*.

Manchego Artequeso – 12 month

A traditional hard Spanish cheese made using unpasteurised sheep's milk. The animals enjoy a herbaceous diet, which shows in their milk and when combined with the slow aging process of the cheese produces a nutty, but rich and creamy cheese.

A great tapa accompanied with *El Corazon quince paste*, *Torres roasted and salted Marcona almonds* and *Tabletop muscatels*.

Grinning Gecko Reka Rawa (Truffle Brie)

The luxurious flavour of truffle meets the rich creaminess of a brie, a match made in heaven! This indulgently smooth local brie is made using organic cow's milk and our Giuliano Tartufi truffle salsa in Whangarei.

Matched with *Marsh's honeycomb* and *Cherchi Sardinian charcoal parchment crackers*.

Cranky Goat Soft Goat's Cheese

A smooth and creamy cheese with the delicate flavour of goat's milk. Made in Picton using goat's milk from Everbrooks Dairy.

Pair with *El Navarrico sliced pimientos* and *Ines Rosales rosemary and thyme tortas*.

Délice d'Argental

A triple-cream cow's milk cheese from Burgundy with a delicate, buttery taste and mild, soft rind. The addition of crème fraîche to the curds elevates this cheese to true creamy heaven!

Serve with *Alain Milliat cherry jam* or fresh grapes on *Sabato crostini*.



Kate Fay for Sabato

Earlier this year, we welcomed a great new addition to our in-house team, executive chef, Kate Fay. Many of you will have enjoyed Kate's superb cuisine during her long tenure leading the kitchen brigade at Cibo restaurant.

During Kate's successful career as a top level executive chef she has always enjoyed cooking with Sabato products. So, we are very excited that Kate is now Development and Production Head Chef at Sabato, leading the Sabato 'From Our Kitchen' team. Since joining us Kate has expanded our offering of gourmet baking, soups and sauces – which you will find in the chiller and freezer sections at Sabato.

Gluten-free flour

As an executive chef, Kate Fay has always been aware of the impact quality ingredients have on the taste and texture of food. Never more so than when Kate was diagnosed as a coeliac. Her initial encounters with gluten-free flour led Kate to believe there was certainly room for improvement.

This has led to Kate developing her own style of Sabato gluten-free flour which has a light and fluffy texture in baking and no unpleasant aftertaste. You will find a selection of delicious Kate Fay recipes, showcasing her unique flour, within the gluten-free recipe section of our website.



Pavlova: Kate Fay's infamous midi-pavlovas resemble miniature Frank Gehry free-form sculptures – in meringue. Delicately hand-pulled, these pavlovas comprise a light marshmallow-like centre, encased in a crisp exterior. An utterly impressive dessert for any occasion.

Crown with lashings of whipped cream and mascarpone. Then, lavishly garnish with a tumble



of fresh berries or chunks of Sabato Valrhona triple chocolate brownie, chopped roasted hazelnuts and Sabato salted butterscotch sauce. These are just a couple of ideas, deciding how to decorate these gorgeous pavlovas is only limited by imagination. They are a wonderful base for whatever fruits, curds or other sweet treats take your fancy.

Serves 4-6



Sweet date scones

Traditional date scones, lightly sweetened and flecked with pieces of date. Serve with butter or cream and Alain Milliat fruit jam.



Also available



Cheese scones

With a crusty exterior and a generous quantity of finest cheddar, topped with Grana Padano and Pons smoked paprika flakes.



Truffle béchamel sauce

Indulge in the luxurious flavour of truffle in pasta or a potato bake, as a silky sauce for chicken, vegetables or Sabato gnocchi.



Smoked paprika & Gruyère béchamel sauce

Rich in flavour, with La Chinata smoked paprika & Gruyère cheese, ideal for macaroni cheese, potato bakes and over vegetables.



Courgette & Grana Padano soup

Delicious verdant green soup flavoured with aromatic fresh basil and Grana Padano, enriched with a touch of cream.



Date pudding cake & salted butterscotch sauce

Enjoy with our rich salted butterscotch sauce as the ultimate sticky date pudding or serve simply sliced, with butter, for morning or afternoon tea.

Congratulations Sabato – 30 years



Ray McVinnie, Chef, author & MasterChef judge

Jacqui and Phil Dixon are celebrating 30 years of bringing Italian, Spanish and French ingredients to the New Zealand market. The Sabato approach has always been educative and innovative, often hosting workshops and cooking demonstrations showcasing their products to teach cooks how to use them, and what the best should taste like.

As an eager young chef, Sabato was a revelation. They taught me about essential European products long before I travelled overseas and had the opportunity to taste them at source myself. There are many Sabato imitators but none can match their quality or originality. Sabato can take such credit for enlightening and inspiring Kiwi taste buds and introducing us to benchmark European ingredients. I owe them a huge culinary debt!

Al Brown, Chef, restaurateur and author

What an amazing milestone. For three decades Jacqui and Phil have nearly single-handedly introduced Aotearoa to the very best of the world's culinary treasures and products. Their dedication and passion to travel, making connections, while creating enduring relationships with the families and people producing these goods, is an extraordinary achievement in itself.

Not that it's all off-shore, Sabato has also championed the incredible producers of our country, giving many of them the start they required to be seen and helping them all to go on to be successful businesses in their own right.

Congrats "Team Sabato" I take my hat off to you all...



Michael Dearth, Restaurateur & MasterChef judge

When I arrived in New Zealand, imagine how delighted I was to discover Sabato. A fantastic, hand-picked, nuanced selection of high quality products. The chefs at my two restaurants; The Grove and Baduzzi, have always appreciated what flavour bombs these premium Sabato ingredients deliver... Ortiz anchovies mixed with parsley and lemon, delicious on a piece of fish, while taking it to another level of flavour. As a restaurant owner I know how to balance food costs, alongside quality yield – using Sabato ingredients is a given.

Congratulations Phil and Jacqui for years of superb ingredients, true consistency and great service. I need to show great restraint whenever I visit the Sabato store when faced with so much I would love to taste, and so much I love to eat. My secret vice is a supply of *Valrhona chocolate pearls*, tucked away behind my coffee machine, and I am a big fan of the *La Genuina cavatelli pasta* too.



Sabato hampers

With an array of options to suit your taste and budget, our gift hampers are beautifully presented and the perfect gift for valued clients, foodie friends and family. Filled with artisan-made products from Italy, Spain, France and local suppliers, they are guaranteed to please.

Hampers include recipes and serving suggestions to help make the most of our delicious ingredients. Customised touches can be included, to create your own distinctive hamper.

You can include your own special message on a card or we can provide you with a Sabato card.

We are always happy to discuss your own specific gift and hamper requirements. We can arrange delivery of gifts throughout New Zealand. Any associated freight costs are in addition to the prices quoted.

For larger quantity orders please contact us to discuss our attractive volume pricing options.



Summer Getaway \$200

An inviting selection of easy-eating items to enjoy over the holiday period. From wine and chocolate, to pasta and savoury sauces, this hamper has it all!

Presented in a wooden box, wrapped with our signature botanical print band, and finished with ribbon.

Ultimate Indulgence \$600

This stylish French Country Collections rattan chest is brimming with the finest selection of European food and wine. Pure luxury, for when only the best will do.

Beautifully presented in a quality rattan chest, tied with ribbons.



The Good Life \$190

This tempting plant-based selection is absolutely bursting with flavour and will inspire many delicious meals. Recipe cards included.

Beautifully presented in a woven basket, tied with ribbon.



Tapas to Share \$120

Entertain in Spanish style with this flavoursome assortment of authentic tapas, alongside a bottle of white Rioja.

Presented in a wooden box, wrapped with our signature botanical print band, and finished with ribbon.



Truffle Indulgence \$85



Indulge the truffle lover in your life with this exquisite selection of truffle products.

Presented in a wooden box, wrapped with our signature botanical print band, and finished with ribbon.

Salad Days \$85



All you need to dress a garden salad or classic Caprese – artisan Italian olive oil, and traditional balsamic vinegar from the oldest producer in Modena. A wonderful gift for a keen gardener.

Presented in an Emma Bridgewater vegetable-patterned tin, tied with ribbon.

Kiwi Koha \$120

Championing some of New Zealand's best artisan producers, this uniquely kiwi gift includes a tempting range of locally sourced food.

Presented in a woven flax box, tied with ribbon.



By the Seaside \$160

Make the most of the day's catch (or that of your local fishmonger!) with this fabulous set of flavoursome seafood accompaniments. Recipe cards included.

Presented in a wooden box, wrapped with our signature botanical print band, and finished with ribbon.

Bellini Box \$55



The classic Italian apéritif of Prosecco and peach nectar. This perennially popular gift contains everything you need to create fabulous Peach Bellinis.

Presented in a cardboard gift box, wrapped with our signature botanical print band, and finished with ribbon.

Fabulous Figs \$70



Savour the delicate, sweet flavour of the fig in all its forms. Enjoy the preserved figs drizzled with the vincotto and served with vanilla icecream or pannacotta.

Presented in an Emma Bridgewater fig-patterned tin tied with ribbon.

Festa Italiana \$400

Savour the generosity of the Italian table with this wonderful basket, filled with the finest Italian artisan products for the festive season.

Presented in a quality rattan basket, cellophane-wrapped and tied with ribbon.



Luxe \$300

A unique collection of outstanding artisan European ingredients to create truly flavoursome and memorable meals. The perfect foodie gift.

Presented in a wooden box, wrapped with our signature botanical print band, and finished with ribbon.



Paella Kit \$120



Gather family and friends to enjoy a fabulous seafood paella. This gift contains all the essentials required to make authentic Spanish paella – with recipes and a pan!

Beautifully presented in the paella pan, cellophane-wrapped, and tied with ribbon.

To view the full range of Sabato hampers and the itemised content of each hamper, please visit www.sabato.co.nz.

If demand exceeds supply of a chosen product, a replacement will be made only after consultation. Prices are correct at the time of printing.



Christmas at Sabato

Indulge yourself, and others, with this world-class confectionery selection.

Biscuits

Masoni

Located just outside Siena, in the picturesque town of Colle Val d'Elsa, the Masoni family have been producing wonderful handmade traditional Italian biscuits and panforte since the late nineteenth century.

Cantuccini
250g bag 16.90

Traditional crunchy twice-baked Tuscan biscotti. Choose from almond, chocolate or orange.



Peluso

A family-run business, established in 1964, specialising in traditional Sicilian biscuits and confectionery. Peluso are master confectioners championing old, treasured recipes whilst embracing the advances of modern technology.

Assorted Sicilian almond biscuits
250g gift box 21.90

Superb, artisan, soft almond-based biscuits fragrant with the traditional flavours of Sicily.

Assorted Sicilian citrus almond biscuits
250g gift box 21.90

Superb, artisan, soft almond-based biscuits flavoured with citrus.

Sicilian almond biscuits
60g 5.90

Superb, artisan, soft almond-based biscuits fragrant with the traditional flavours of Sicily. Choose from lemon, orange, pistachio or a mixed box.



Chocolate and Confectionery

Cudié

Bombons Cudié is a family business of craftsmen, devoted to producing delicious varieties of chocolate bonbons. The company has continued its tradition of hand-made production for over fifty years, using secret family recipes to create delectably moreish sweet treats.

Catànies
35g cube 7.90
80g bag 14.90
100g cube 17.90
250g box 42.90

Whole caramelised Marcona almonds smothered with Cudié's secret recipe nut praline and dusted with cocoa.



Coffee chocolate catànies	
35g cube	7.90
80g bag	14.90
100g cube new	17.90

Whole caramelised Marcona almonds smothered with Cudié's secret recipe nut praline flavoured with coffee and dusted with cocoa.

Crema catalana catànies	
35g cube	7.90
80g bag	14.90
100g cube	17.90

Whole caramelised Marcona almonds smothered with Cudié's secret recipe nut praline and white chocolate to capture the flavour of one of Spain's most celebrated desserts.

new Dark chocolate catànies	
35g cube	7.90
80g bag	14.90
100g cube	17.90

Whole caramelised Marcona almonds smothered with Cudié's secret recipe nut praline & dark chocolate, dusted with cocoa.

Green lemon catànies	
35g cube	7.90
80g bag	14.90
100g cube	17.90

Whole caramelised Marcona almonds smothered with secret recipe nut praline and lemon lime white chocolate.



Himalayan salt catànies	
35g cube	7.90
80g bag	14.90
100g cube	17.90

Whole caramelised Marcona almonds smothered with Cudié's secret recipe nut praline and a touch of Himalayan pink salt.

Catànies duet	
250g gift box	45.90

The best of both worlds, Cudié's original catània (125g) and a catània flavour of your choice (125g) in the same box! Choose from crema catalana, Himalayan salt or macadamia nuts smothered in white chocolate and dusted with cocoa.



250g gift box new	45.90
Dark chocolate catànies (125g) and coffee chocolate catànies (125g).	

250g gift box new	45.90
Green lemon catànies (125g) & yoghurt catànies (125g).	

Catànies collection	
500g gift box	89.90

Indulge in a selection of catànies. This gift box includes Cudié's original catània, dark chocolate, coffee, yoghurt and green lemon catànies.

Turrón de catànies	
200g	36.50

A unique style of Spanish turrón that does not contain egg whites, and has a creamy, vanilla-infused milk base. Full of caramelised Marcona almonds and Cudié's secret recipe nut praline and dusted with cocoa. Choose from traditional, dark chocolate or coffee.

new Yoghurt catànies	
35g cube	7.90
80g bag	14.90

Whole caramelised Marcona almonds smothered with Cudié's secret recipe nut praline and Greek yoghurt-infused white chocolate.

Gaudí hazelnuts	
80g bag	14.90

Inspired by the architecture of Antoni Gaudí, these hazelnuts are caramelised and coated with Cudié's luscious nut praline and dusted with cocoa.

Leone

Renowned in Italy, Leone are one of the oldest confectionary companies in Europe. With natural flavourings and made using only the highest quality ingredients, Leone sweets will have your taste buds tingling for more.

Cubifrutta fruit jellies	
180g bag	23.50
200g tin	36.90

Beautiful individually wrapped Italian jellies made with 20% real fruit pulp in assorted fruit flavours.



new 200g floral tin	36.90
----------------------------	-------

This pretty floral keepsake tin, designed by world famous Parisian artist, Nathalie Lété, contains assorted individually wrapped Italian fruit jellies made with 20% real fruit pulp.



Cubifrutta citrus jellies	
200g tin	36.90

Beautiful individually wrapped Italian jellies made with 20% real fruit pulp. Assorted flavours include lemon, orange and mandarin.

Cubifrutta wild berry jellies	
180g bag	23.50
200g tin	36.90

Individually wrapped Italian jellies made with 20% real fruit pulp. Flavours include blueberry, raspberry and strawberry.

Fruit jelly tins

150g 18.50

Real fruit jellies, these contain no gelatine and are gluten-free. Choose from blood orange, blueberry, lemon, mandarin, sour cherry or wild strawberry or NEW ginger presented in brightly coloured round tins.



new Carousel fruit jelly tin

150g 37.90

A whimsical round carousel-themed tin containing assorted individually wrapped real fruit jellies.

Hard candy tins

150g 18.50

All-natural traditional hard candies, beautifully shaped using traditional bronze presses. Choose from raspberry or rose in brightly coloured round tins or NEW violet presented in a cute woodland themed tin designed by world famous Parisian artist, Nathalie Lété.

Pastilles

30g box 6.50

Choose from absinthe, Amarena Fabbri cherry, gingerbread, lemon, mandarin, Martini Rosso, mixed flavour, mojito, orange, peppermint, spritz or wild berry.



30g 'classic car' tin 10.90

Assorted pastilles in retro-style tins decorated with images of classic Italian cars. Choose from Fiat 600 Multipla, Alfa Romeo P2 or Fiat 500 Topolino.

42g tin 11.90

Select from mixed flavour or peppermint

45g tin **new** 12.90

Quirky cat-themed tins designed by world famous Parisian artist, Nathalie Lété, containing assorted pastilles.

new Sugar-free assorted fruit jellies

100g bag 13.90

100% natural assorted fruit jellies free from sugar and artificial sweeteners, gluten-free and vegan.

Sugar-free candies

100g sachet 11.90

100% natural candies free from sugar and artificial sweeteners, gluten-free and vegan. Choose from lemon or orange or NEW peppermint.

Sugar-free gummies

35g sachet 7.50

100% natural fruit and herbal gummies, free from sugar and artificial sweeteners; gluten-free and vegan. Choose from blueberry, eucalyptus, lemon or orange liquorice.



Mandrile and Melis

This small firm produces filled chocolate pralines and truffles from the Piedmont region of Italy. Combining old recipes and a respect for tradition, with new ideas and sophisticated technologies, Mandrile and Melis produce the most indulgent chocolates.

Pralines

Dark chocolate pralines

180g box 16.90

Wrapped dark chocolates with creamy fillings. Choose from coconut or salted caramel.

200g bag 17.90

Wrapped dark chocolates with creamy fillings. Choose from almond, coconut, pistachio or salted caramel.

200g satchel **new** 24.90

Wrapped dark chocolates with a creamy chocolate & almond filling inspired by the traditional Piedmontese dessert bonèt.

300g box 26.90

Wrapped dark chocolates with creamy fillings. Choose from gianduja or pistachio.

Milk chocolate pralines

180g box 16.90

Wrapped milk chocolates with hazelnut cremino filling.

200g bag 17.90

Wrapped milk chocolates with creamy fillings. Choose from cappuccino or crème caramel.

Dark chocolate liqueur pralines

200g bag 17.90

Wrapped dark chocolates with creamy liqueur fillings. Choose from cherry, coffee, fruit of the forest, Grand Marnier, Limoncello, mint or strawberry & Champagne.



300g box 26.90

Wrapped dark chocolates with creamy liqueur fillings. Choose from fruit of the forest or Limoncello.

Milk chocolate liqueur pralines

180g box 16.90

Wrapped milk chocolates with a creamy tiramisu filling.

200g bag 17.90

Wrapped milk chocolates with a creamy whiskey filling.

MY LOVE duo

180g box 16.90

An indulgent duo, this box contains an assortment of milk chocolate nougat and dark chocolate hazelnut pralines.

Truffle pralines

180g box 16.90

A rich and indulgent truffle filling encased in a chocolate shell. Choose from a coated dark chocolate truffle or white chocolate truffle encased in milk chocolate.

new Nocciolotto assortment
250g box 39.50

Whole Tonda Gentile hazelnuts from the Langhe hills in Piedmont are roasted, laid on chocolate disks and smothered in milk or dark chocolate.



Naiciña

A family-owned Spanish company, that has specialised in the processing of chestnuts harvested from the Galician forests, since 1972.

new Marrons glacé
280g jar 54.90

Traditional candied chestnuts wrapped in gold paper and presented in a glass jar.

Venchi

The Venchi story began in 1878 when Silvano Venchi, having honed his confectionery skills, opened a chocolate shop in Turin. Venchi continues to create irresistible confections using secret recipes and the highest quality ingredients including the celebrated Piedmontese hazelnut to create their signature nougatine, cremino and gianduja chocolates.

Chocolate Cigars
100g 15.90

Assorted fillings encased in a double layer of extra dark chocolate, and individually wrapped to look like real cigars! Choose from three fillings: aromatico (intense dark chocolate), nougatine (dark chocolate and ground caramelised Piedmontese hazelnuts), or Sicilian orange (chocolate with candied Sicilian orange peel).

Christmas advent calendar
181g 30.90

A delightful Christmas advent calendar containing assorted dark and milk chocolate granblend neapolitans.



Christmas baubles
49g tin bauble 19.90

Festive tin baubles to hang on your Christmas tree filled with assorted chocolates.

Cuba rum cuneesi
200g bag (red bow) 29.90
200g pack 31.90

'Cuneesi al Rum' are typical of the Piedmont region. These are delicious, rich chocolates with a top-quality Cuban rum truffle filling.

new Dolci Italiani assortment
200g pack 31.90

A celebration of classic Italian desserts! Flavours include tiramisu, dark almond, caramel pannacotta and dark tiramisu.

Dragées
100g pack 18.90

56% dark chocolate-coated candied fruit and nuts. Choose from hazelnuts or orange.

Dubledoni assortment
200g pack 31.90

Whole Piedmont hazelnuts encased in a thick layer of gianduja and covered with chocolate.

new Reindeer gift tin
65g 22.90

An adorable reindeer shaped festive tin filled with assorted milk and dark granblend chocolates.

Blocks and bars

new Bacioidama bar
200g 31.90

Creamy white gianduja with hazelnut biscuits topped with a layer of milk chocolate and covered in luscious dark chocolate.



Chocolate coated cremino bar
200g 31.90

Layers of white and milk gianduja covered in dark chocolate.

Chocolate tablets
100-110g 13.90

Italian chocolate bars in a range of flavours. Choose from dark chocolate orange, gianduja, Piedmont hazelnut cremino, pistachio cremino or tiramisu or NEW 60% dark chocolate with mint nibs or dark chocolate nougatine.

100g **new** 16.90

Lightly salted pistachio flavoured white chocolate with whole pistachios.



new Chocoviar pistachio soft bar
200g 33.50

A rich pistachio and Piedmont hazelnut filling with whole pistachios, smothered in dark chocolate and coated with grains of toffee and South American cocoa nibs.

Cremino block
170g 20.90

Layers of white and milk gianduja.

Cuba rum nougat bar
200g 31.90

Dark chocolate covered Piedmont hazelnut soft nougat, layered with Cuban rum truffle.

Gianduja nougat bar
200g 31.90

Creamy gianduja layered with brittle nougat and covered with dark chocolate.

Nocciolato block
170g 20.90

Luscious chocolate studded with roasted Piedmont hazelnuts. Choose from 56% dark or milk chocolate.



Mini chocolate bars
35g 5.90

Choose from 60% dark chocolate with mint flavoured nibs or milk chocolate with hints of vanilla.

Unico mini bars
25g 3.90

Delicious snack-size chocolate bars containing assorted creamy fillings. Choose from dark chocolate with coconut, cremino, orange or NEW dark chocolate with espresso coffee, extra dark Cuor di Cacao or milk chocolate hazelnut truffle.

Gift boxed chocolates

new Baroque gift bag
150g bag 30.90

Assorted, individually wrapped chocolates presented in a pretty, floral satchel with ribbon handle.

new Baroque gift box
127g box 31.90

This bright gift box, trimmed with ribbon, is filled with an assortment of cremini, triple layered Piedmontese chocolates.

new Chocoviar gift box
125g box 34.90

Selected chocoviar mini pralines presented in a pink gift box.

new Festive gift box
130g box 31.90

Assorted dark and milk granblend chocolates presented in a festive gift box, trimmed with ribbon.

new Festive mini book tin
118g tin 31.90

Crème brûlée, cubotti chocoviar and crème suprema chocolates presented in an embossed keepsake book tin.

new Gianduiotti gift bag
150g bag 30.90

Assorted, individually wrapped Piedmontese Gianduiotti presented in a brightly coloured satchel with a ribbon handle.



new Pralines gift box
100g box 34.90

200g box 61.90

An assortment of Venchi's finest chocolate pralines presented in a sunny yellow gift box.

Valentine's heart tin
48g tin 17.90
150g tin 41.50

Individually-wrapped milk and dark chocolate hearts presented in a keepsake heart-shaped tin.



new Valentine's gift box
110g box 36.90

This pretty pink gift box is filled with an assortment of dark and milk bacioidama pralines and raspberry granblend chocolates.

Spreads

Cuba rum chocolate spread
250g jar 23.90

Pure dark chocolate spread spiked with Cuban rum. Divine spread on slices of chocolate panettone or warm croissants!

Suprema chocolate spread
250g jar 23.90

The purest chocolate spread, made exclusively with Piedmont hazelnut paste, cocoa butter, delicate olive oil and no fillers or preservatives. Choose from 75% dark chocolate or milk chocolate.

Vicens

Chocolate orange rounds
100g 21.90

Slices of candied orange dipped in dark chocolate.

Naranjines
120g 18.90

Candied orange strips covered with rich dark chocolate.

Stone-ground drinking chocolate
500g cannister 37.90

Xocolata Jolonch ~ traditional 60% dark chocolate flakes for the ultimate hot chocolate.



Nougat and Turrón

Fiasconaro nougat

The story of the Fiasconaro Brothers began three generations ago, when a father and his son managed a small artisan workshop in the village of Castelbuono, in the Madonie area. Today, the third generation Fiasconaro Brothers are considered pioneers in the artisan confectionery sector, producing traditional, artisan Sicilian nougat alongside their renowned panettone.

Torrone Siciliano
150g 19.90

Traditional soft nougat available in classic, dark chocolate-covered or coated in lemon or orange flavoured white chocolate.



Torroncini Siciliani
250g bag 24.90

250g gift box 31.90

Assorted individually wrapped chocolate-covered soft nougat bites. Flavours include orange, lemon, white, milk and dark chocolate.

new Dolce & Gabbana torroncini	
150g tin	49.90
250g tin	75.50

Designed by Dolce & Gabbana, the bright geometric patterns on these exclusive tins were inspired by the mosaic floors of the Palatine Chapel in Palermo. Each tin is filled with individually wrapped chocolate-covered soft nougat bites in assorted flavours.



Flamigni Nougat

Founded in 1930, Flamigni has a reputation for producing the best Italian torrone (nougat), using only the best quality ingredients. The nougat is made once a year after the almond season by a group of artisans employed each year specifically for their nougat making expertise. Flamigni employ the same traditional techniques and exacting standards to produce exceptional panettone especially for Christmas (refer page 32).

Brittle (*friable*) nougat

Brittle nougat with almonds	
100g bar	12.90
200g cream wrap	29.90

Brittle nougat with almonds – Italy's classic nougat.

Brittle nougat with 65% almonds	
150g envelope	27.90

Delicious brittle nougat containing a high percentage of almonds. Choose from traditional almond or caramel almond.

150g envelope new	29.90
--------------------------	-------

Delectable brittle nougat containing a high percentage of almonds covered in dark chocolate.

new Brittle nougat with 65% pistachios	
150g envelope	36.90

Delectable brittle nougat containing a high percentage of pistachios covered in white chocolate.

Torroncini brittle with 65% almonds	
200g cracker	42.90

This sweet cracker contains assorted individually wrapped, mini brittle nougats. Flavours include; almond coated with dark chocolate, caramel and almond coated in milk chocolate and pistachio coated in white chocolate.

Tronchetto brittle	
100g gift wrap	21.90

Brittle almond nougat coated with chocolate.

Soft (*morbido*) Nougat

Soft nougat with almonds	
100g bar	12.90
200g blue wrap	29.90

Soft nougat with almonds, Flamigni have this recipe down to a fine art.

new Santa Claus decoration with soft nougat	
20g	12.90

Christmas tree decorations with a soft nougat attached.

Soft nougat with 60% almonds

150g wedge	21.90
200g round, in tin	33.90

Traditional soft nougat with a high percentage of almonds.

new Soft nougat with 60% almonds and fruit	
150g wedge	22.90

Traditional soft nougat with a high percentage of almonds topped with slices of dehydrated fruit. Choose from apricot or strawberry.

Soft nougat with chocolate and hazelnuts	
150g wedge	26.90

Irresistible soft chocolate nougat containing 60% GPI Piedmont hazelnuts.

Soft nougat with 60% pistachios	
150g wedge	32.90
200g round, in tin	42.90

Delicious soft nougat containing 60% pistachio nuts.



Torroncini soft	
180g satchel	25.50

Assorted individually wrapped, mini soft nougats coated with white, milk and dark chocolate.

200g cracker new	46.90
250g gift box new	49.90

Beautiful embossed metallic paper is used to create these stunning packages containing assorted individually wrapped, mini soft nougats. Choose from gold or silver.

Tronchetto soft	
100g gift wrap	21.90

Soft almond nougat coated with chocolate. Beautifully hand wrapped.



Vicens Turrón

From Agramunt, Catalonia, a town famous for its turrón, Vicens is a family business with a long tradition of craftsmanship and quality. Their delicious products are a combination of the best natural ingredients, expert knowledge and innovative ideas.

Agramunt's hazelnut nougat	
150g box	23.90

Traditional hazelnut nougat.



Almond and chocolate soufflé nougat	
30g round	5.90
80g bar	10.90
150g gift box	23.90
200g round	28.90

Brittle soufflé nougat with almonds and a chocolate base.

Almond 'Guirlache' nougat	
80g bar	10.90
200g round	23.90

A brittle almond and sweet honey nougat.

Brittle lemon, almond and pistachio nougat	
80g	10.90

Almonds and pistachios in a delicious brittle lemon nougat.

new Hazelnut and chocolate soufflé nougat	
30g round	5.90

Brittle chocolate soufflé nougat with hazelnuts and a chocolate base.

new Macadamia nougat with Madagascar bourbon vanilla	
300g	39.90

Macadamia and Madagascar bourbon vanilla gianduja nougat covered in milk chocolate and topped with caramelised macadamia nuts. A marvel for the senses!

new Pistachio nougat	
300g	39.90

A pistachio lover's dream - smooth pistachio praline nougat coated in verdant green pistachio-infused white chocolate.

Soft almond nougat	
80g	10.90

Delicious soft almond and honey nougat.

new Strawberry and pistachio nougat	
300g	33.90

Sweet nougat with an abundance of jewel-like pieces of candied strawberry, pistachios and almonds.



Sugar-free almond nougat	
80g	10.90

A delicious bar of crunchy almonds with a sugar-free guirlache coating.

new Toffee nougat with pistachios	
80g	10.90
300g	39.90

Pistachios and almonds bound in delicious brittle, buttery toffee.

new Truffle nougat with liqueur cherries	
300g	33.90

Decadent chocolate truffle infused with brandy, studded with whole cherries and covered in dark chocolate.

Panettone and Pandoro

Especially for Christmas, Flamigni and Fiasconaro bake panettone and pandoro – the lighter Italian version of Christmas cake which is ideally suited to our hot, humid summer Christmas.

There is a huge difference between these artisan-made products and the commercial varieties. These versions are moister and more flavoursome with a light, melt-in-the-mouth texture.

Fiasconaro and Dolce & Gabbana panettone and crema

Dolce & Gabbana almond panettone	
1kg tin	119.50

A Fiasconaro masterpiece. This elegant, glazed panettone is studded with raisins, flavoured with Vecchio Samperi wine and topped with Sicilian almonds. Available in a choice of two different tins, exclusively designed by Dolce & Gabbana.



Dolce & Gabbana citrus panettone	
100g tin	41.90
500g tin	79.90
1kg tin	119.50

Flavoured with Sicilian candied orange and lemon, mandarin purée and saffron, this exquisite panettone is available in a choice of beautiful, bright tins exclusively designed by Dolce & Gabbana, including a NEW violet pattern for Christmas 2022.



Fiasconaro panettone and crema

Panettone tradizionale	
500g red wrap	39.90
1kg red wrap	63.90

A traditional panettone with candied orange and sultanas, flavoured with Marsala and Zibibbo wine.

Panettone albicocca e cioccolato	
1kg teal wrap	72.50

A traditional panettone with candied apricot and Sicilian Modica chocolate, topped with hazelnut glaze.



Panettone cioccolato	
500g orange wrap	39.90
1kg orange wrap	63.90

A traditional panettone with chocolate drops, topped with a sugar glaze icing.

Panettone mandorle
1kg pink wrap 63.90

A traditional panettone containing raisins, topped with an almond glaze.

new Pistachio crema
180g jar 28.50

Serve this divine Sicilian pistachio nut spread on sliced panettone or warm croissants or use as a filling for a cake.

Flamigni pandoro & panettone

Pandoro
80g hanging case 12.50
750g case **new** 59.90

A soft star-shaped, yeast-risen celebration cake, rich in butter. No candied fruit. Toast and serve with vanilla crème fraîche.

Traditional glazed panettone
500g red and white box 45.50
500g red bag 56.90
1kg red and white wrap 63.90

Soft buttery cakes studded with raisins and candied orange.

1kg hat box **new** 99.90

A soft buttery cake studded with raisins and candied orange presented in an elegant hat box with satin gold detailing. Choose from black, teal or white.

Traditional glazed panettone with almonds
1kg gold wrap 85.90

Traditional panettone with an almond glaze. Soft buttery cakes studded with raisins and candied orange.

Traditional panettoncini
80g 9.90

Traditional Milano (unglazed) panettone, in miniature.

80g hanging case 12.50

Decorate your Christmas tree with these edible decorations in gorgeous festive packaging.

Contadino panettone
1kg gift box 85.90

Glazed panettone with candied pear, apple, peach and apricot – no raisins.

Mandarin panettone
1kg gift box 89.90

A soft dough rich in Ciaculli's candied mandarin. Non-glazed.

Fruit and chocolate panettone
500g satchel **new** 49.90

Panettone (unglazed) with chocolate drops and candied fruits. Choose from black cherry, fig, orange or pear.

1kg gift box 85.90

Panettone (unglazed) with chocolate drops and candied fruits. Choose from apricot, black cherry or citron.



1kg gift box 85.90

Glazed panettone with chocolate drops and candied fruits. Choose from fig, orange or pear.

Chocolate panettone
500g blue & white box 45.50

1kg brown wrap 63.90

1kg bronze wrap 89.90

Hand-wrapped glazed panettone containing chocolate drops.

new Chocolate panettoncini
80g hanging case 12.50

A sweet little gift, miniature panettoncini containing chocolate drops, presented in gold satchels decorated with nostalgic Christmas imagery.

Panforte

Masoni

Panforte di Siena

100g 13.90

250g 24.90

450g 38.90

Made with an abundance of candied fruit, nuts and spices. Serve with coffee or Limoncello.

Panpepato

100g 13.90

250g 24.90

450g 38.90

A darker, spicier version of panforte dusted with freshly ground cinnamon.

Chocolate panforte

250g 26.90

450g 42.90

A Masoni family secret recipe with sweet almonds, candied fruits, spices and cocoa, smothered in a dark chocolate shell.

Fig and walnut panforte

100g 14.90

250g 26.90

450g 42.90

A unique and delicious panforte made with sweet figs and creamy walnuts. Fantastic paired with blue cheese.

Apricot and pear panforte

100g 14.90

250g 26.90

450g 42.90

This delicious panforte is made with candied apricots and pears and studded with hazelnuts.

2023 Selection

For the past 30 years, Sabato has sourced a wide range of fine quality foods from Europe, alongside specially selected products from New Zealand.

Most of our suppliers are small (often family-run) businesses who use traditional methods of production to create truly outstanding artisan products.

Below, you will find a condensed list featuring our key ranges of products.

Because our range of carefully selected products is continually evolving please visit www.sabato.co.nz for up-to-the-minute product information and prices, and to shop on-line.

We would also love to see you at our store. Our team of friendly and knowledgeable Sabato staff will only be too happy to assist you during your visit. You will also find a selection of complimentary recipe cards showcasing our unique ingredients.

Crackers and snacks

Ines Rosales tortas, Cherchi Sardinian parchment crackers, Falwasser crackers, Proper Knækbrod crackers, Rutherford & Meyer rice wafers, Sabato crostini, Torres luxury potato chips & NEW The Fine Cheese Co. crackers.



Condiments, chutney, pastes and sauces

Julie Le Clerc condiments, chutney, harissa and sauces, Sabato aioli and mayonnaise, bruschetta toppings, pasta sauce and passata, pastes, pestos and sauces, Callipo nduja, Accoceberry Espelette mustards, Alicos salsa pronta di pomodoro, Darlington's chutney and sauces and NEW Darlington's Dijon mustard and Ploughman's pickle.



Fish and seafood

Albo sardines, Callipo tuna and bottarga, Ortiz anchovies and sardines, Nortindal squid ink, Talatta anchovies, white anchovies and colatura.



Grains and pulses

El Navarrico white beans and chickpeas, Girolomoni grains, La Grande Ruota polenta, Sabarot Puy lentils.



Kitchenware

Stylish and functional cooks' tools and cookware, Rachel Carley ceramics, Michel Design Works giftware, Laguiole cutlery, Vaello paella pans, traditional Spanish terracotta, Marioluca Giusti tableware, La Rochère glassware, Ottolenghi serveware, Kinto teapots and cups, WMF flatware and recipe books.

(See our full range in-store).

Mushroom products

Giganti dried porcini and powder, Sabarot cèpes and mixed forest mushrooms, Sabato porcini crema, Giuliano Tartufi truffles, truffle-infused oils, butter, truffle paste, powder, soy and salt, Pons truffle oils and Tutto Gusto truffle paste.



Nuts

Hazel hazelnuts, Trickett's walnuts, Pinoli pine nuts, Torres Marcona almonds and Naiciña chestnuts.



Olive oils and infused oils

Colonna, Pons, Salvagno, Giuliano Tartufi, Hazel hazelnut oil and Trickett's walnut oil.

Pasta

Girolomoni organic pasta, including wholegrain, Carlo Crivellin gluten-free and vegan pasta, Rustichella artisan pasta, La Genuina pasta, Quisardegna fregola and Sabato gluten-free gnocchi.



Rice

Bomba and Calasparra paella rice and Ferron carnaroli and vialone nano risotto rice.

Spices and herbs

Accoceberry Espelette pepper, Fresh As freeze-dried herbs, Iranian saffron, La Chinata smoked paprika and paella seasoning, Spice Trader spices and Sal de Añana salt and NEW salt spray.



Vegetables

El Navarrico artichokes and piquillo pimientos, Pons capers, Darlington's and Tutto Gusto balsamic onions.

Olives, tapas and antipasto ingredients

Accoceberry cornichons, El Navarrico artichokes and piquillo pimientos, Pons sweet garlic, Pons caper berries, Salvagno olives, Losada olives and Sabarot pepper drops.



Wine

A superb Italian, Spanish and French wine selection, including Andreola Prosecco, Rocca Giovanni, Nebbiolo and Barolo, Tezza, Izadi Rioja, Clos Pons, Pruno, Alba de Vetus Albariño and Orben.



Baking ingredients

Girolomoni '00' flour, Sabato Kate Fay gluten-free flour, Heilala organic vanilla, gelatine leaves, Pariya pashmak, Lebanon Gardens rose and orange blossom waters, Valrhona chocolate and vegan inspiration fèves, pearls, cocoa and cocoa nibs.



Fruits, nectars, jams and preserves

Alain Milliat nectars and jams, Can Bech preserves, Mrs Darlington's curds, Fresh As freeze-dried fruits and powders, Gusto apple syrup, Niue organic honey, J. Friend and Co. honey, Lebanon Gardens pomegranate molasses, Julie Le Clerc preserved lemons, Tabletop muscatels and Escuminac maple syrup.



Sweet treats

Leone confectionery, Menozzi liquorice, Sabato biscuits, brownie, pavlova and ginger slice and Valrhona chocolate bars.



Verjuice, vincotto and vinegar

Forvm and Pons wine vinegar, Giusti balsamic vinegar, Martin Pouret French vinegars, Emiliani vinegars, Capirete and Pons sherry vinegar, Wrights and thevineco verjuice and Calogiuri Vincotto.





We do love to keep in touch with you. So, if you are not receiving our regular emails about new products and exciting in-store events, please contact one of our friendly team on 09 630 8751 or at info@sabato.co.nz to ensure that we have your correct email address on file.

Culinary Experiences

We do host culinary events from time to time. Sign up to our newsletter, or follow us on social media, to hear in advance about these.

Every Saturday around midday we cook a delicious, simple dish using our ingredients and you get to taste the results. We also provide you with the recipe so you can create this dish at home. Keep an eye on Facebook and Instagram for weekly updates and recipes.

Gift Vouchers

Our gift vouchers are an ideal way to share your enthusiasm for food! Attractively presented in a gift folder. Vouchers are available in denominations of \$10, \$25, \$50 and \$100.

To order your gift voucher, simply provide us with the recipient's name and address and we will do the rest.



Rewards Programme

We welcome you to join our customer rewards programme.

For every dollar you spend with us, either in-store or online, you will earn one reward point.

Once you have reached 200 points you will receive a \$10 reward voucher to spend with us, which you will find extremely useful when you have run out of your favourite Sabato product.

Register in-store or online.

How to order

Shop online: www.sabato.co.nz

By phone: 09 630 8751 or toll free 0800 SABATO (0800 722286). Hours for phone orders are 8.30am – 4.30pm Monday to Friday

By email: Send your order to info@sabato.co.nz

Standard Freight Parcel Charges

Metropolitan Auckland \$7.50
(overnight per address for orders received by 12pm)*

Rest of North Island \$12.50
*(overnight per address for orders received by 12pm**)*

South Island and Great Barrier Island \$17.50
*(economy 3-5 days**)*

* Please contact us for a quote if you are in Auckland and would like same day delivery.

**An extra 1-3 working days should be allowed for Rural Delivery addresses and leading up to Christmas.

Chilled Parcel Freight Charges

Metropolitan Auckland \$13.00
(overnight per address for orders received by 12pm)*

Rest of North Island \$18.00
*(overnight per address for orders received by 12pm**)*

South Island and Great Barrier Island \$31.50
*(overnight per address**)*

* Please contact us for a quote if you are in Auckland and would like same day delivery.

**Please note: We are unable to send chilled orders to Rural Delivery addresses, PO Boxes or Private Bags.

We cannot send our delicatessen meats or frozen goods, however you can view the range of hams, chorizo, salami and prosciutto as well as delicious pre-prepared frozen foods online and purchase in-store.

Product Availability

As we deal mainly with small artisan suppliers stock can be limited and not immediately replenished. We recommend you order early to avoid disappointment.

Quality Commitment

Your satisfaction is very important to us. If you have any queries about a product, please call us. If a product you have ordered is not available, we will contact you prior to dispatching the order. If, for some reason, there is a fault with a product we will replace it at our own cost.

Credits

Recipes: Julie Le Clerc

Photography: Aaron McLean

Art direction, styling and catalogue design:

Donna Hoyle Design Limited

© Sabato 2022

Easy Summer Dressings

Often the key to great food is the seasoning, sauce or dressing. Balancing acidity, piquancy, fruitiness and sweetness can be tricky, however, with our extensive range of estate extra virgin olive oils (EVO), infused oils, nut oils, balsamic and wine vinegars and vincotto you will find it very easy to make delicious balanced dressings using two or three superb ingredients and salt and pepper.

As a basic guide, with products of this quality we tend to use a ratio of one third vinegar to two thirds oil, however, adjust the quantities depending on your preference.

You may like to try some of our favourite dressing combinations:

- *Colonna lemon-infused EVO* with *Forvm Chardonnay vinegar* – a Sabato classic! This light and zesty dressing is fantastic with seafood, a green salad or steamed greens.
- *Forvm Cabernet Sauvignon* or *Merlot vinegar* with *Pons clementine infused EVO* and a touch of *Accoceberry Espelette mustard* is fantastic with chicken, duck or beef or through a grain-based salad.
- *Vincotto with fig* and *Trickett's walnut oil* is delicious through a *Puy lentil* or *farro* salad or partnered with any dish containing goat's cheese.
- *Pons Vermouth vinegar* and *Pons Janiroc varietal garden EVO* – this lively dressing has complex herbaceous flavours and pairs well with fish and shellfish, especially oysters or mussels.
- *Salvagno* or *Colonna classico EVO* with *Giusti balsamic* creates a classic and versatile dressing; great with a green, tomato or pasta salad. Add a little crushed garlic or *Salvagno olive paste* for extra flavour.
- *Pons wild fennel infused EVO* with *Pons apple condiment* – aromatic, with the sweetness of apple. We love this dressing with pork or through a slaw.
- *Vincotto with pomegranate* and *Salvagno EVO* makes a superb marinade or dressing for grilled beef, lamb or chicken or through a summer pasta salad. Add fresh thyme and/or garlic if desired.
- *Capirete sherry vinegar*, *Pons Arbequina EVO* and a generous pinch of *La Chinata smoked paprika* adds real Spanish flavour to a rice or roasted vegetable salad and dishes containing chorizo. Swap the EVO for *Sabato garlic aioli* (using just a splash of sherry vinegar) for a creamy version – perfect for your potato salad.



December 2022 opening hours

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13*	14	15*	16	17	18
Christmas ordering closes						
19	20	21	22	23	24	25
						●
26	27	28	29	30	31	1
●	●					●
2	3					
●	●					

From Thursday 1st December 2022 our hours are:

Monday – Friday: 9.00am – 6.00pm
 Saturday & Sunday: 9.00am – 5.00pm
 Christmas Eve and New Year's Eve: 9.00am – 4.00pm
 Normal hours resume Wednesday 28 December 2022
 Monday – Saturday: 9.00am - 5.00pm
 Sunday 10.00am – 5.00pm
 Days marked ● we are closed.

Christmas ordering deadline

***Out of Auckland:** Tuesday 13 December
***Greater Auckland:** Thursday 15 December

If you have any questions or queries, please call us toll free on 0800 SABATO or 09 630 8751

Chocolate hazelnut thumbprint cookies

Cookies:

125g unsalted butter, softened
140g caster sugar
1 free-range egg yolk
2 Tbsp full fat milk
1 tsp *Heilala pure vanilla extract*
150g *Girolomoni '00' flour* or
Sabato gluten-free flour
1/3 cup *Valrhona cocoa powder*, sifted
1/2 cup *Hazelz roasted hazelnuts*, finely chopped
Valrhona mixed crunchy dark pearls, to decorate*

Ganache:

100g *Valrhona Manjari chocolate fèves*
1/3 cup cream

Put butter and sugar in a large bowl; beat until pale and creamy. Beat in egg yolk, milk and vanilla. Add flour, cocoa and hazelnuts; mix until just combined. Cover and chill for 1 hour.

Shape dough into 24 walnut sized balls; and put onto two greased baking trays. Using your thumb or the end of a wooden spoon, press a deep indentation into the centre of each ball. Bake at 180°C for 12-15 minutes, or until set when lightly touched. Remove cookies to cool on wire racks.

For the ganache, put chocolate and cream in a small bowl. Microwave on high at 20-second intervals until chocolate is melted, stir until smooth. Spoon a little into the centre of each cookie. Scatter with chocolate pearls and leave to set.

Makes 24

**Please note these are not gluten-free*



source of superb ingredients

VISIT 57 Normanby Rd, Mt Eden, Auckland. Open 7 days

BY EMAIL

Send your order
to info@sabato.co.nz

SHOP ONLINE

Purchase our products from our
website: www.sabato.co.nz

BY PHONE

09 630 8751 or toll free
0800 SABATO (0800 722286)