



MAYER IMPORTS

Importers of Fine Food Specialties

FRED DELIVERS DELICIOUS GLOBAL DELIGHTS



F Mayer Imports Pty Ltd | Sydney (Head Office) (02) 9669 2211 (Trade Only) | Melbourne (03) 9372 5222 (Trade Only) | email: info@mayers.com.au | web: www.mayers.com.au

Mitchelton WINES

CHOCOLATE FESTIVAL

Hosted by THE MINISTRY OF CHOCOLATE

SATURDAY 19TH and SUNDAY 20TH

AUGUST 2017

CHEF DEMONSTRATIONS



Adriano Zumbo | King of Desserts
Kirsten Tibballs | Queen of Chocolate

FREE ENTRY

WINE TASTINGS

CHOCOLATE TASTINGS

KIDS ZONE

FOOD TRUCKS

CAFE & RESTAURANT OPEN

GOLDEN TICKET COMP

Just like Charlie and the Chocolate Factory, we are giving away five **GOLDEN TICKETS!**

The ultimate festival package includes:

- Front row seats to all celebrity chef demonstrations on the main stage
- Tickets to a wine and chocolate pairing class
- Lunch in the café
- Take home goodies & more!

For your chance to be in the running to win please head to the festival Facebook page!
[facebook.com/MitcheltonChocFestival](https://www.facebook.com/MitcheltonChocFestival)

470 Mitchellstown Rd, Nagambie, Vic 3608

mwchocfest.com.au



"Discover the world of Lustenberger 1862" – Cheeses with just the gifts of nature –

Maurice Lustenberger

Maurice Lustenberger, a passionate cheesemaker, founded one of the oldest and Switzerland's leading cheese exporters in 1862. Born into a family with a great passion for cheese, his father was an Alpine herdsman, dairyman and cheesemaker and he was introduced to the fine art of cheesemaking already as a child.

Lustenberger 1862

Pure and authentic since 1862

+ Celebrating Swiss National Day 2017 with Lustenberger 1862 +

GRUYERE WHEEL (35kg)

This is a traditional, creamy, semi-soft cheese. The natural, rusty brown rind is hard, dry and pitted with tiny holes. The cheese is darker yellow than Emmental but the texture is more dense and compact. Slightly grainy, the cheese has a wonderful complexity of flavours – at first fruity, later becomes more earthy and nutty.



APPENZELLER (7kg)

Appenzeller cheese is a hard cow's-milk cheese produced in the Appenzell region of northeast Switzerland. A herbal brine, sometimes incorporating wine or cider, is applied to the wheels of cheese while they cure, which flavours and preserves the cheese while promoting the formation of a rind.



GRUYERE (3kg)

The cheese is salted in brine for 8 days and ripened for two months at room temperature or a quick method: 10 days at 50 degrees F. Curing lasts from 3 to 10 months (the longer the curing period the better the cheese).



SWISS SANDWICH EMMENTHAL (3kg)

Three types of bacteria are used in the production of Emmentaler: Streptococcus thermophilus, Lactobacillus, and Propionibacterium freudenreichii. In the late stage of cheese production, P. freudenreichii consumes the lactic acid excreted by the other bacteria, and releases carbon dioxide gas, which slowly forms the bubbles that make holes.

RACLETTE SWISS PORTIONS (200g)

The generic class name is Walliser. It is a hard cheese with a subtle flavour and good aftertaste. Raclette is pale yellow inside. Raclette is famous for a Swiss dish, made by melting thin slices over boiled potatoes.



SWISS EMMENTHAL PORTIONS (195g)

Emmentaler is a yellow, medium-hard cheese. Failure to remove CO2 bubbles during production, due to inconsistent pressing, results in the large holes ("eyes") characteristic of this cheese.



GRUYERE PORTIONS (195g)

Slightly grainy, the cheese has a wonderful complexity of flavours - at first fruity, later becomes more earthy and nutty.



FONDUE (2 year + shelf life) (400g)



Quick and Easy use Cheese Fondue Set. Simply light the candle in the ceramic heater on the table.

AVAILABLE AT

- BILLS FARM AUST.
- LEO'S FINE FOOD AND WINE KEW
- SOUTHERN FOODSERVICE PTY LTD
- WALMA'S MEATS & SMALLGOODS
- LEO'S FINE FOOD AND WINE
- STATEWIDE INDEPENDENT
- EMERALD HILL DELICATESSEN
- GEELONG FRESH FOODS
- THEO'S SOUTH MELBOURNE
- TERRA MADRE P/L
- LA PARISIENNE
- CHASO'S DELI
- GERVAZI DELI
- FRENCH FANTASIES
- LA MANNA DIRECT - ESSENDON
- PIEDIMONTE'S SUPERMARKET
- COLONIAL FRESH MARKET
- MORGANS SUPA IGA - GISBORNE (DRY)
- MOTHERS PANTRY
- MONACO'S DELICATESSEN
- THE CHEESE SHOP DELI
- BOCCACCIO CELLARS
- FARINACCI DELI
- CLEO'S DELI
- CHILTON'S GOURMET FOODS
- LEO'S FINE FOOD AND WINE
- DELILAND AT NORTHLAND
- MOORABBIN WHOLESALE MARKET
- RYAN'S SUPA IGA - PLEASANT
- THE CORNER LARDER
- NICK & SUES GOURMET DELI
- GISBORNE - FOODWORKS
- MARAZITA BROS DELI
- ALTONA FRESH
- THE WURSTHUTTE
- DELI IL CENTRO
- RUSTICA CAFE DELI

For any inquiries or questions regarding Baci products, please contact us on (02) 9669 2211 in Sydney or (03) 9372 5222 in Melbourne, email us to info@mayers.com.au

Harvested premium locally grown truffles

Great Southern Truffles is the first Australian Truffle company to offer their facility to process fresh truffles for manufacturing under HACCP accreditation.

F Mayer Imports distributes these Great Southern Truffles finest products nationwide in Australia. You can find at the gourmet grocery near you, or please contact us for further information.



GREAT SOUTHERN TRUFFLES

Gourmet Everyday