



F. MAYER IMPORTS

Importers of Fine Food Specialties

FRED DELIVERS DELICIOUS GLOBAL DELIGHTS



Sunday Sweetness in July

A Callebaut chocolate Dessert Degustation

An intimate event, available by reservation only. For July, Isabelle, the head baker, has designed a Callebaut chocolate themed menu. Along with 3 divine courses of sweetness you will enjoy Organic Soda all served on our 24ct gold-plated Cristina Re tea ware... because dessert is meant to be special!



Two sessions, the afternoon high tea or the late night dessert cravings – which takes your fancy?
Sunday July 30th, 3.30pm or 7.30pm \$42/pp

Sit back, sip soda, soak up swell sounds, and be seduced by our sweetness!

For reservations

Cake'line: 0413 172 577

www.proofsinthepudding.com.au

IG: @proofsinthe_pudding



CALLEBAUT®

BELGIUM 1911



NEW



Great Southern Truffles is one of the Australia's pioneers in hunting and grading truffles with over 15 years' experience throughout Europe and Australia.

With highly trained truffle dogs and our experienced truffle hunters, **GST** offers truffiere's the opportunity to utilise this expertise, to optimise the success and quality of truffles hunted on their farms.

Now **F Mayer** will proudly distribute **GST's** various products on their behalf nationwide in Australia from mid July 2017.

ORGANIC TRUFFLE OIL



The beautiful earthy flavours of the finest winter Black Truffles are infused with organic extra virgin olive oil made from pressed olives grown in the pristine air of Western Australia.

TRUFFLE OIL



A dash of truffle oil can turn the ordinary into exceptional! Add Truffle Oil to your dish at the last minute to capture its delightful truffle flavour and fragrance, turning your dish into something amazing.

BLACK TRUFFLE BUTTER



Truffle Butter is full of truffle pieces, the creaminess of the butter is irresistible with the earthy truffle flavour and will simply change the way you cook.

BLACK TRUFFLE MUSTARD



The flavours of French Dijon mustard fuse with the earthy truffle flavour to create a truly gastronomic experience.

What are truffles?



The truffle is an edible fungus that grows underground through a symbiotic relationship with the roots of specific host trees. When the tree and the fungal filaments reach maturity, usually after about five years, the fruiting body or truffle is produced and occurs seasonally thereafter.

Truffles can be described as '**gourmet mushrooms**'. They have a pungent, intense, earthy fragrance and lend a unique flavour and aroma to food. The truffle is used in extremely small quantities and yet its flavour and aroma turn a standard offering of soup, chicken, meat or game into a gourmet experience.

TRUFFLE HONEY



Black truffle flavours are infused into premium amber-coloured West Australian honey to create a beautiful, sweet truffle indulgence.

BLACK TRUFFLE SALSA



The aromatic earthy notes of Black Truffles unite with a rustic blend of eggplant, mushrooms, garlic, olive oil and herbs and spices to create a unique Salsa experience.

TRUFFLE AIOLI MAYONNAISE



A classic Provençal style Aioli Mayonnaise is made irresistible with the earthy Black Truffle flavour. The luxurious creaminess of this aioli elevates your dish from merely delicious to dazzling.

BLACK WINTER TRUFFLE JUICE



The beautiful earthy aroma of the Black Winter Truffles are simply cooked to produce this aromatic pure Truffle Juice. Add to your dish to create the luxurious truffle flavour all year around.

SLICED/WHOLE BLACK WINTER TRUFFLE



Carefully selected and perfectly shaped fresh Black Winter Truffles are jarred as soon as they have been hunted and graded, to preserve and capture the aromatic earthy notes so you can enjoy them throughout the year.

BILLINGTON'S BROWNIES

INGREDIENTS

- Billington's Unrefined Dark Muscovado Sugar 250g
- Unsalted butter 200g
- 70% Callebaut dark chocolate, chopped into pieces. 350g
- Medium eggs. 3
- Self-raising flour 50g



for more information visit www.billingtons.co.uk