



New Arrivals from Italy (available now)



Gorgonzola

A Healthy Trendy Treat



1.5kg

Ingredients

- Pasteurized Italian goat's whole milk
- Selected milk enzymes
- Dehydrated sea salt
- Animal rennet
- Selected Penicillium moulds



150g



It is a goat's cheese that has a compact, ivory paste, mottled with greenish-blue veins. Upon ripening, this cheese develops an intense flavour, slightly piquant, but also very harmonious.

Gran Riserva Leonardi La Selezione

The **Leonardis** are delighted to introduce their **Gran Riserva Leonardi**, a **Premium Gorgonzola** characterized by a sweet flavor and intense aromatic nuances: the proud result of a dedicated craftsmanship and careful selection.



1.5kg

TERRINE OF GORGONZOLA WITH DRIED FIGS AND WALNUTS



INGREDIENTS

- 300 g of gorgonzola
- 150 g of sheep ricotta
- walnut kernels
- 10-15 dried figs
- 1 glass of dry Marsala

Preparation

Soak the dried figs in the Marsala until soft. Line a cake tin with oven parchment and allow extra paper to drop over sides. Make a layer of the gorgonzola cut into 1 cm thick slices at the bottom of the tin, then one layer of figs cut into strips, one layer of sheep ricotta and finally one of walnuts. Repeat pressing down gently until the baking tin is full.

New Arrivals from UK (available now)



Cornish Clotted Cream

It's baked,

Which magically sets it into a rich and silky cream that you spoon from the tub and dollop onto scones and all other kinds of puddings

In 1890 a great-great-grandmother started making Cornish clotted cream in her farmhouse kitchen here in the heart of Cornwall. It was an instant hit with locals and she was soon 'exporting' it all the way to England, where top London food shops couldn't get enough of this sumptuous Cornish delicacy.

Ordinary clotted creams are runny they pour from the pot and pool in the bowl. Clotted cream is really different.



40g



113g



907g

- Cost effective simple serving
- No waste

- Perfect portion control
- 10 days life from defrost

- Ensures everyone can enjoy the golden crust

DID YOU KNOW?

The Crust on the Cream

A delicate golden layer made when the richest parts of the cream rise to the top during baking. It's the best part, the most luxurious treat of all, and helps to seal the freshness below. It's a sign of authentic Cornish clotted cream.



will torrent's black forest cream tea



christmas pudding



brandy butter

For more these details of the recipes, check @ <https://mayers.com.au/blogs/recipes>



Pink Muesli Chocolate

An exclusive collaboration between Indulge Chocolates (Bendigo) and the Pink Muesli team from Blampied, Victoria. Callebaut 'Zephyr' white chocolate with salted caramel notes, adding the delectable blend of organic ingredients from Pink Muesli with Berries. All gluten free, grain free and nut free.

Featuring red beetroot, gluten-free high protein amaranth, coconut flakes, sunflower, pumpkin and chia seeds, a light drizzle of coconut nectar, and a generous dose of antioxidant berries – cranberries, blueberries, goji berries and incaberries. Mix that with delicious Callebaut chocolate and you have a winner.



Image by Kate Monotti Photography



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