

gusto & relish

www.gustoandrelish.co.uk
DELICATESSEN / TRAITEUR

Christmas 2010

We have **gift boxes and hampers** ready-made in the shop for you to choose, but we are delighted to make one of your choice. Just wander around the shop making your selection and we will arrange the hamper for you. Hampers make good presents for work colleagues or as a corporate gift for a client. Telephone or call in to discuss your ideas and we'll get it ready for collection. How about a **cheese and wine gift box**? We can help you match wine to the cheese you choose.

gusto & relish Gift Vouchers are available perhaps when you can't decide what to buy or you're not sure of someone's tastes.

Christmas Essentials from our kitchen and some favourite producers

gusto's Christmas Cakes, mature, dense with brandy-soaked fruits, almonds, candied peel and covered with marzipan and icing. We make various sizes, from a "baby" to a large 12-14 portion size. We also sell our Christmas cake by the slice, to try before you buy.

gusto's Christmas puddings, several sizes available. For a bit of theatre, douse with heated brandy, ignite and serve with **gusto's brandy butter**.

Once again, we are selling the acclaimed **Carved Angel** puddings – the traditional, as well as a rich Chocolate and Ginger and a White Chocolate and Cranberry Pudding.

The traditional Italian Christmas cake, **Panettone** is from a small Tuscan producer and is light, moist and full of dried and candied fruit.

gusto's Mincepies – batches are made daily in December (using vegetable suet), but it's a good idea to order in advance if you need enough for a gathering.

gusto's own-made Chutneys work well with territorial hard British chesses, like Cheddar and Lincolnshire Poacher. Our dried fruit-based **Christmas Chutney** is perfect with cold collations on Boxing Day, as well as with Christmas Day turkey, ham, goose and duck. Check the chutney shelves for **Pumpkin and Ginger, Apricot and Orange, Beetroot and Horseradish, Aromatic Plum** and many others.

Other seasonal essentials

Duck **Foie-gras** made by a London chef is rich and silky smooth and won Gold at this year's **Great Taste Awards**. Available in 100g portions, our **caramelised red onions** match it perfectly, along with a glass of **Monbazillac** from south west France. It's deep golden colour, clean smoothness and honeyed orange peel and marzipan sweetness is nectar.

Soft and crumbly **Nougat from Barcelona**, melts on the tongue. Made with the region's toasted almonds and local honey, as a nibble, it's deeply satisfying, but as a petit four with coffee, it's sublime.

Chocolate

Our own-made **dark chocolate truffles** are a perennial favourite and this year we are experimenting with some new tongue-tingling flavour combinations. Do ask what we're making.

Hokey Pokey is back, the dark and milk chocolate-covered honeycomb. This year we have three new artisan chocolatiers, **Melt** and **L'Artisan du Chocolat** in London and **Madame Oiseau** from Canterbury. The selection is fun from **Chocolate Santas** and **Nutcracker soldiers** in their fine red coats to superb chocolate slabs and sea salt caramels.

Artisan Cheese

Christmas is the time for traditional British cheeses, Stilton and Cheddar being the two great favourites. Try **Montgomery's Cheddar** on the cheeseboard, aged for 18 months, still moist and succulent with a tangy fruitiness. **Colston Bassett Stilton**, made to Neals Yard specifications (and this recipe is not available on the high street) is a cheese which has a rich, mineral tang and a buttery texture. Its flavour is strong and full without being sharp or overpowering.

Stichelton is an unpasteurised cows' milk cheese made to a Stilton recipe, with milk from the herds of the Wellbeck Estate in Notts. It's buttery, crumbly and more earthy than C. B. Stilton. We have a wide variety of cheeses from Ireland, France, Italy and Spain to suit individual tastes. Don't forget **Vacherin**, an alpine winter cows' milk cheese from Savoie. Its band of spruce bark gives it an earthy, sappy aroma and flavour and its squidgy texture reminds us of clotted cream. Mini Vacherin makes an impromptu fondue with crudité. Taste before you buy.

with the cheese.....

cheese slates and cheese knives are available along with new season's **Calabrian Fig Balls**, moist, baked balls of figs wrapped in fig leaves are especially good with classic Roquefort Carles. **Quince paste** goes well with nutty ewes' milk or salty cheese (also use as a sauce to thicken game juices) along with **Spanish moscatels on the vine**. Crisp, cheese biscuits are available along with **gusto's own rosemary bruschetta** for drinks, cheese and dips.

Bubbling over

For more Christmas cheer we have an excellent **Carte d'Or Champagne** from à Verzy. It has good bottle age, tight bubbles and a yeasty, brioche nose. **Bellenda Prosecco Superiore**, is a definitive Prosecco, it's zesty and refreshing and is a recent award winner in Decanter magazine. If the mood suits, drop in crystallised rose petals for fun. Just ask for them when you buy the bubbles.

A Christmas shopping list is available in the shop or can be downloaded from the website address above.

We wish you a very Merry Christmas and a Happy New Year. Thank you for your custom in 2010 and we hope to see you in the next one.

Christmas 2010 opening hours
Friday 24th December 9.00am-2.30pm 'ish
shut 25th 26th 27th 28th 29th
Thursday 30th 10.00am-5.00pm
Thursday 31st 9.00-3.30pm 'ish
shut 1st 2nd 3rd 4th & 5th January
re-open Thursday 6th January normal hours
resume