

# Sybarlicious

## Perton's Gourmet Foods' Monthly Newsletter

Hi sybarites. Welcome to the first Perton's Gourmet Foods newsletter. Every month, Sybarlicious will be packed with information about all the fab new foods available from our **Online Shop**. You'll find product news, reviews, recipe ideas, stories and information about the best food producers in Kent, Britain and the rest of the world. And we'll publish your ideas for using our products, too!

### Don't be Shelfish! Share Some Oyster Crisps

When we heard that Quex Foods (who are based just down the road in Birchington, Kent) had launched a range of Kent Crisps we couldn't wait to try them. And we weren't disappointed! The crisps are



made from the best Kentish Potatoes, hand cooked in the traditional way, for a fuller flavour and a more robust texture.

Their flavours reflect some of the best foods from The Garden Of England.

The Most exciting and innovative is **Oyster and Vinegar**. They really do taste of the sea and actually contain real oyster! **Ashmore Cheese and Onion Flavour** have a rich and well balanced taste that lingers long after you have finished a mouthful. **Sea Salt and Biddenden Cider Vinegar Flavour** are suitably tangy. And of course, no range would be complete without ready salted -- but in this

case, as you might expect, **Sea Salt** provides the flavour. The packs each contain 40g of crisps; enough to make a satisfying snack. They are in stock and available on our website now.

We are also stocking a range of **Quex Foods Oils** which are also produced in Kent. Choose from 250ml or 500ml **Rapeseed**, and 250ml **Infused Rapeseed Oils** flavoured with a choice of natural **Jalapeno Chilli, Lemon and Garlic**.

### Moor's The Pretty

I always knew that good apple juice makes an excellent non-alcoholic alternative to wine at a family meal. But now delicious organic apple juices are available in bottles stylish enough to grace the tables of top restaurants and the swankiest dinner parties. Moor's large range of juices capture absolutely the flavour differences of the single varieties they're made from. From the sharp, adult taste of Bramley, through the sweet-sour in-betweeners like Cox and Charles Ross, to the sugary deliciousness of Russet and Katy, they are incredibly more-ish (or should that be Moor-ish). Oh, and why not try their aromatic Conference Pear juice, too? We stock the full range of **Moor's Organic Juices** in the frosted bottless, plus their **Moor Organics** green bottle range and **Kings Orchard** juices made from top quality, conventionally grown fruit.



Perton's Bitter Orange Extract is squeezed from whole Seville Oranges. It captures all the zest, zing and bitterness of these sharp, but delicious fruits. It is too powerful to drink, (although my wife likes a splash in her G'n'T) but is wonderful in cooking. Use it sparingly in duck and pork recipes, or simmer with sugar and water to make a fabulous bitter orange syrup to use in (and on) desserts. Its flavour blends particularly well with dark chocolate. Try steaming a sponge pudding in a basin containing 4 heaped tablespoons of golden syrup and 1 tablespoon of Pertons Bitter Orange Extract. Seriously sweet, but tangy. We're working on a recipe for a quick-to-make marmalade-style Orange Jelly that you can make all-year-round, so watch this space!