

PASQUALINA'S ITALIAN MARKET & DELI



A WARM WELCOME

Welcome to the first of many newsletters from Pasqualina's Italian Market. I remember the first newsletter that I received—it was from a little restaurant in Moorestown, NJ, close to where I lived at the time. It contained some great stories, recipes from the owner/chef, and I remember thinking that if I ever owned a store or restaurant, I would do the same thing. I think it is a great way to learn about the people that are serving you and why they do what they do.



IMPORTED OLIVE OILS & VINEGARS

With so many things to write about, I think it is only proper to start at the beginning: as soon as my husband (Brian) and I moved to Perkasië, we thought that we needed a great gourmet market & deli close to home. From the beginning I knew what it should be, a place where people could go to get a really good sub for lunch, some items for dinner, a gift for a dinner party as well as party platters for those who don't have the time to cook. After a while, this idea turned into a possibility; since we both love food, people and the community, we decided to take the plunge.... And Pasqualina's was born.

We were very excited to open our doors to our neighbors in October 2005. We hope that our goals of providing quality foods, convenience, great customer service and a friendly environment meet your expectations (if not, please let us know).

I hope that you enjoy reading this newsletter as much as I've enjoyed researching it, writing it, and putting it together.

Patty Gianfelice

Issue 1

May 2008

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THE CHEESE CORNER W/BRIAN

Since Pasqualina's opened in October, 2005, Brian, our resident and might I add, self-appointed, "CHESSEMAN" has literally cut the cheese...over 3 1/2 tons of cheese to be precise. He takes great pride in researching the various types of cheese, making sure to educate himself on its origin, history, method of aging, wine & food pairings and above all taste. He enjoys sharing this information with our customers, hence, "The Cheese Corner w/Brian" One of the most frequently asked questions is "how should I store my cheese" since May's featured cheese is Rossini, the following would be applicable:

Blue-Veined Cheese

The blue-veined cheese category includes Rossini, Blue Cheese, Royal Stilton, Cashel Blue, Toma Blue and Mountain Gorgonzola. Store blue-veined cheese at 40 to 45 degrees Fahrenheit at elevated humidity levels. The cheese should be wrapped in aluminum foil. Finding mold on a blue-veined cheese is usually a good thing. However, if the mold appears black and slimy, discard the entire piece.

E-MAIL your question to the CHEESEMAN - brian@pasqualina.biz



CHEESE OF THE MONTH—ROSSINI

There's blue cheese – and then there's Rossini. For fans of creamy, spicy Lombardian blues and "ubriaco" wine cheeses, Rossini is a dream come true. At first glance, the blue-veined paste looks familiar, but the rind and the flavor are stained with sweet Italian wine. Bottom line, it's spicy and velvety with a mysterious dark fruit finish that leaves you wanting more. For all the headstrong flavors involved, this cheese is unbelievably well-balanced and definitely lives up to their slogan: "a harmonious symphony of tastes."

This very new and unusual cheese comes from the region of Lombardy in northern Italy. Made with whole pasteurized cow's milk, Rossini is an *erborinato* (marbled or blue-veined) cheese, and is particularly unusual as it has been cured with the must from the passito grapes from Pantelleria wine. The cheese undergoes a traditional aging of about 3 months, during which time the veining becomes more pronounced. The rind takes on light burgundy tints from the wine. It develops a distinct and rather piquant taste while maintaining its smooth and pleasant composure. This perfect blend of blue veining and sweet grape must results in a cheese which is slightly spicy, yet never exaggerated. A product of the countryside, Rossini is rich in hints of apricots and almonds, and all the fragrance of the flowers and herbs of the varied rich mountain pastures. It is a true symphony of tastes that peaks in a crescendo of marvelous gustatory sensations. Exceptional when accompanied by a mountain chestnut honey, a bitter orange marmalade or fig jam.

- Made from whole pasteurized cow's milk.

RECOMMENDED RECIPIES:

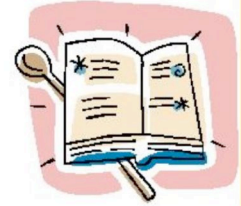
Risotto Al Rossini

Ingredients:

- 1 tablespoon Carli extra-virgin olive oil
- 1 tablespoon butter
- 3 shallots minced or 1 medium onion
- 1 1/2 cups Italian Arborio Rice
- 6 cups hot Kitchen Basics chicken stock (put chicken stock in a separate pot and keep hot over medium heat on separate burner)
- 3 1/2 ounces Italian Rossini Cheese
- 1/2 cup freshly grated Italian Parmigiano Reggiano
- Salt & pepper

Directions:

1. Heat the oil and butter in a heavy three-quart saucepan (not aluminum or copper which discolors rice). Add the finely chopped shallots or onion and saute over medium heat until they turn golden. Stir in the Arborio rice and cook for a minute or two. (until rice is coated)
2. Add in about 1 cup of hot chicken stock. Cook stirring, until most of the stock has been absorbed by the rice. Add another ladle of stock. Stir.
3. Continue to cook, stirring from time to time, and adding additional stock as it is absorbed. Add the Rossini Cheese, which has been cut into small pieces, and stir until the cheese melts and becomes creamy. Remove from heat. Do not overcook. (Italians cook rice until it is "al dente" that is, resistant to the bite).
4. Season to taste with salt and pepper, and immediately transfer the rice to either a warm serving dish, or individual plates, preferably shallow soup dishes. Sprinkle generously with the freshly ground Parmigiano Reggiano. Serve immediately.



**MOST INGREDIENTS
AVAILABLE @
PASQUALINA'S**

**NEW
HOMEMADE
GOURMET FROZEN
ENTRÉE'S:**

- Chicken Parm
- Cheese Manicotti
- Meatballs
- Stuffed Eggplant
- Spinach Ravioli
- Cheese Stuffed Shells
- Grilled Veggie Ravioli
- Homemade Tomato Sauce

**SIMPLY HEAT &
SERVE!**



**NEW
BINDI
DESSERTS:**

- Cannoli
- Tiramisu
- Crème Brulee
- Fruit Sorbetto's
- Ricotta Cheesecake
- Lemoncello Flutes
- Fruit Tarts

**THE PERFECT
ENDING TO A
GREAT MEAL!**

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"Come Get To Know Us"



DAILY SAMPLING

GIFT BASKETS, GIFT CERTIFICATES & PARTY PLATTERS AVAILABLE

Gift Certificates are available at Pasqualina's in any denomination of your choosing.

Customized Gift Baskets are also available to suit any budget.



Check out our Catering Menu for a wide selection of Party Platters for all your Special Occasion Needs.



**BRING THIS
COUPON IN AND
RECEIVE ONE (1)
FREE CHOCOLATE
COVERED CLASSIC
BISCOTTI**



Expires: June 14, 2008

Thank you for your patronage.