

## PASQUALINA'S ITALIAN MARKET & DELI

Back in April Brian & I wanted to be able to provide you with an outstanding Italian Extra Virgin Olive Oil at an affordable price. After tasting quite a few oils we chose Pasqualina's "Classic". It was such a success that we decided to expand our Olive Oil bar to include a superb Spanish and Greek EVOO to provide you with choice in flavors.

### **Pasqualina's "Cornicabra" Extra Virgin Olive Oil**

A sensuous balance of delicate fruit and luscious butter accompanies an aromatic bouquet of pepper, fresh basil, almond and artichoke heart. This olive oil is first cold pressed predominantly from the Cornicabra olive groves in Castilla-La Mancha, Spain, and is blended with well-rounded Spanish varieties such as the Picual and Hojiblanca to ensure a consistent delicate flavor. Considered a "regal" olive throughout the Mediterranean, the name Cornicabra means "goat's horn" in Spanish due to the horn-like appearance of the olive itself. The cornicabra is uniquely full-flavored and full-bodied, Cornicabra can be used in a large scope of cooking applications--from marinating to frying to sautéing.

**\$18.99/lt - \$15.99 Refills**

### **Pasqualina's "Koroneiki" Extra Virgin Olive Oil**

Grown in world-renowned groves on the island of Crete, this olive oil is first pressed from the finest hand-selected Koroneiki olives. Koroneiki olives are the main variety of olives grown in Spain for oil. Remarkable for its versatility, this olive oil's piquant, buttery flavor enhances whatever it graces. It's the essential ingredient for all your culinary needs.

**\$19.99/lt - \$16.99 Refills**

### **Pasqualina's "Classic" Extra Virgin Olive Oil**

This extra-virgin olive oil is extracted from wholesome olives that are picked at the right degree of their maturation in the olives' groves of the Apulian Region of Italy, where there are the best conditions for the maturation of the most precious olives. Yellow coloured, with green reflections, it wraps up every dish with a strong fragrance of fresh olives. Its fruity taste, with a great intensity, and a softly bitter end, exalts every dish and it suddenly fascinates the palate.

**\$21.99/lt - \$18.99 Refills**

Your oil has to be stored properly. When properly stored, extra virgin olive oil can last two to three years. A good rule of thumb is to purchase olive oil and consume it within a year of purchase; this will also ensure getting the best flavor. Store the oil away from both heat and light. Storing in a dark place is important because exposure to light will start a chain reaction that will destroy the oil.



Issue 14

June 1st , 2009

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## THE CHEESE CORNER W/BRIAN

E-MAIL YOUR QUESTIONS TO: [brian@pasqualinas.biz](mailto:brian@pasqualinas.biz)

Brian's tip for the month is to try any one of our imported signature Olive Oils drizzled over Fresh Mozzarella and Tomatoes, add a sprig or two of fresh basil and presto... you have a light, gourmet meal. Mozzarella cheese is a sliceable curd cheese originating in Italy. Traditional mozzarella is made from *water buffalo* (not North American buffalo or bison as many mistakenly think) milk, and its flavor is highly prized. Water buffalo milk is three times more expensive than cow's milk and is costly to ship, so expect a corresponding high price tag on imported buffalo mozzarella. Since these animals are herded in only a few countries, primarily Italy and Bulgaria, most mozzarella is now made from cow's milk. Pasqualina's offers cow's milk fresh mozzarella in both Ovalini (approx. 1/4 lb ea) or Celengini (dime size) balls.



# CHEESES OF THE MONTH:

## CHIMAY



Just north of the French border lies Chimay, a town in the Belgian forest of Mont du Secours. In 1850, Trappist monks built a Cistercian Abbey there as a place to study, pray and work. In 1862, the monks added a dairy and a brewery to the Abbey to help generate funds for their livelihood. Soon thereafter, they started making cheese from milk produced at the dairy that became quite popular at the local marketplace. The rind is washed with their already famous Chimay beer rather than ordinary spring water. This new variety developed an incomparable flavor that delighted the nose as well as the palate. The cheese is semi-soft and has a nutty, well-finished flavor with just a hint of hops and malt. While its aroma is quite strong, the taste of the cheese itself is somewhat mild but not at all bland.

## RAVENNO



Made in Holland but with an Italian name, this cheese combines the expertise of both countries. Made from cow milk and aged for five months, it has the nutty, caramel flavors and texture of Parmesan yet has the sweetness and melting ability of Gouda. An excellent match with full-bodied white and red wines.

## RECOMMENDED RECIPIES:

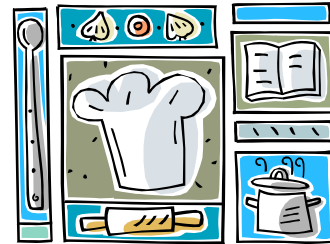
### Ravenna & Provolone Eggplant

#### Ingredients:

- 1 large eggplant, cut crosswise into 12 discs
- \*12 slices **PROVOLONE PICCANTE**
- \*12 tablespoons **grated RAVENNO CHEESE**
- 1 cup Italian salad dressing
- 1 tablespoon dried rosemary
- 1 tablespoon dried oregano
- \*1 cup of your favorite **TOMATO SAUCE**

#### Directions:

Lightly oil large baking sheet. Brush both sides of 12 eggplant discs generously with dressing; arrange on prepared sheet. Sprinkle rosemary and oregano. Let stand at room temperature for about 15 minutes. Preheat broiler. Broil eggplant discs on baking sheet until brown and cooked through (about 5 minutes per side), then let cool. Preheat oven to 450F. Top each eggplant disc with 1 rounded tablespoon tomato sauce. Place 1 Provolone slice atop each eggplant disc and trim to fit. Sprinkle each with 1 tablespoon **RAVENNO CHEESE**. Bake until cheeses melt and eggplant is heated through (approx. 5 minutes) Serve & Enjoy!



\* ingredients available at Pasqualina's

### Baked DITALINI and Many Cheeses

#### Ingredients:

- 1/2 lb butter
- 1 Tbs. chopped garlic
- 1 cup all purpose flour
- 2 qt. whole milk
- \*6 cups grated cheeses – You choose the amount per cheese! **TIPPERARY IRISH CHEDDAR,**

#### **RAVENNO CHEESE, MANCHEGO, ASIAGO**

- 1 cup caramelized onions
- 4 sliced scallions
- 2 Tbsp. fresh chopped parsley
- \*1/2 cup chopped crisp **PANCETTA BACON**
- Tabasco, salt and pepper to taste
- \*1 1/2 lb cooked **DITALINI PASTA**
- 1 cup Panko breadcrumbs

#### Directions:

Melt butter in medium saucepan. Add garlic and cook gently until soft. Whisk in flour and cook until faintly nutty in aroma. Add milk gradually, allowing mixture to thicken after each addition. When all milk is added, season and remove from heat. Stir in all other ingredients. Pour into a buttered baking dish and sprinkle with breadcrumbs and additional cheddar. Bake at 375 until bubbly and golden. Serve & Enjoy!

**DON'T FORGET DAD  
ON FATHER'S DAY  
SUNDAY  
JUNE 21st**



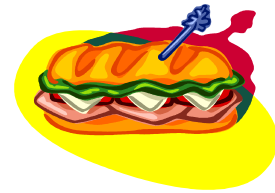
**PASQUALINA'S  
GIFT CERTIFICATES  
WILL MAKE  
DAD SMILE!**

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**"Come Get To Know Us"**

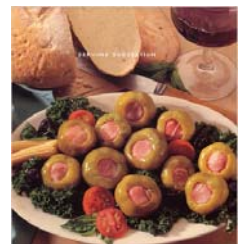
**Made  
To Order  
Submarines**



**Made with only the freshest ingredients:  
Imported Deli Meats & Cheeses, Boar's Head  
Quality Meats & Cheeses  
Try our Angelo's Italiano, Chicken Gina, or any  
of our 30+ Gourmet Subs**



*Dad will love our  
Pepper Shooters  
Large Assortment of Imported Olives*



**Badalucco**

**Pasqualina's  
carries  
Imported San  
Marzano  
Canned  
Tomatoes to  
help you make  
your own  
delicious  
Tomato Sauce.**

**La Fede**



Think of Virgil's as a gourmet root beer. We're what Ben and Jerry's is to ice cream, what Dom Perignon is to champagne. We're a micro-brewed root beer made with all-natural ingredients. We use herbs imported from around the world and unbleached pure cane sugar. Pasqualina's stocks, ROOT BEER, CREAM SODA & BLACK CHERRY.



**10% Off  
Your Total Purchase  
Of  
\$50.00 or more**



**Expires: July 1st, 2009**

**Thank you for  
your Patronage**