

PASQUALINA'S ITALIAN MARKET & DELI



PASQUALINA'S DINNER FOR TWO

Busy all week long, want a gourmet dinner, without a lot of fuss in the privacy of your own home? Let Pasqualina's help you indulge in an intimate dinner for two. Create a meal that is a true delight to your senses.



GOURMET DINNER @ HOME
WITHOUT THE FUSS

Nibble on some *assorted greek olives, soppresata and mountain gorgonzola* cheese to begin an evening of intimate conversation. Make it a special occasion and treat yourself and a loved one to the luxury of our *Pesto alla Genovese* atop crispy *Pasqualina's Homemade Cristini*. Add your own full-bodied red wine and the richness of these appetizers is sure to remove the stresses of the week and allow you to enter a place of relaxation.



For the main course, prepare a *Lobster Ravioli* smothered in *Tomato Cream Sauce* topped with *Parmigiano Reggiano Cheese*. Create a flavorful and satisfying salad by dressing with *Olio Carli Extra Virgin Olive Oil* and *Carli Baslamic Vinegar*.



Finally, to top off a perfect meal... a decadent dessert.. *Bindi Lemoncello Flute, Canolli, Tiramisu or Crème Brulee* topped with berries. Linger over a steaming cup of *espresso coffee*. This combination makes a perfect ending to a relaxing gourmet dinner, and a perfect beginning for the rest of the night.

(ingredients available @ Pasqualina's)



Issue 2

June 9th, 2008

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THE CHEESE CORNER W/BRIAN

What goes better with cheese than wine (maybe a cold glass of beer) you ask.... Well let me help you with some cheese and wine pairings as this is a question most often asked of me. With so many options the choices can be staggering. While I am certainly no expert (even though Patty often accuses me of acting as such) these are some of my personal suggestions based on a substantial amount of research on my part. By all means, please experiment with your own pairings to see if you can find a combination that will knock your socks off.

A quick tip to keep in mind is that sticking to the same region is a safe place to start, for example a good Italian Chianti from Parma paired with a Parmesan Cheese is sure to provide a delicious combo. Also, harder cheeses can handle the more tannic wines.

Patty and I prefer red wines over white but we happen to enjoy a Chardonnay with creamier cheeses such as Brie, Assigo Pressato and Dobbiaco. We love a Stilton w/Mango & Ginger with a bubbling champagne. Cabernet Sauvignon & Merlot pairs well with a Gryure, Gorgonzola, Cashel Blue, Blue Stilton, Rossini & Toma Blue. A good port just screams for a pungent blue cheese and a zinfandel calls out for a goat cheese, such as San Tumas or Chevrelait.

As I've been heard to say.... "I haven't found a cheese I didn't like" in the interest of you all, I promise to "keep on trying:)"

CHEESES OF THE MONTH—GRASKAAS

A seasonal cheese, this limited availability product is only produced in the summer. Beemster's world famous milk becomes even more coveted during the last two weeks of March. The milk taken from the Beemster cows during this period is the creamiest milk of the year. This is the only milk used to create Graskaas, an exceptional Gouda-type cheese enrobed in a vibrant, green rind. During the limited "first grazing" period, enough milk is collected to craft just 2,000 wheels of Graskaas; only half of which are exported to the U.S. Made in the beginning of April and aged for one month, the recipe for Graskaas dates back to 1901.



- Made from pasteurized cow's milk—Enjoy with a mug of ice cold Pilsner



& AGED MIMOLETTE

French Mimolette, also called "Boule de Lille", dates back to the reign of Louis XIV, who prohibited the import of Dutch cheeses into France. The residents of Flanders, the northernmost region of France, had strong cultural ties to Holland and dearly loved the banished Dutch specialties. Their alternatives were to either smuggle in the contraband cheeses or make a go at producing their own - with a French twist, of course! And so, Mimolette was born. Mimolette is a semi-hard cheese that has the same texture and spherical shape as Dutch Edam, but with a natural rind. It is produced in bowling-ball sized 7-pound spheres with a bright orange-colored interior. Because of its hue, it is sometimes called the "Halloween Cheese." Its taste is gloriously sweet, yet uncommonly tame for a French cheese. Mimolette is very popular throughout France and is enjoyed by both the most timid cheese novice and the serious connoisseur. This variety is aged for 12 months and is quite flavorful.

Made from unpasteurized cow's milk, aged for 12 months—Enjoy with a glass of rich Merlot

RECOMMENDED RECIPIES:



**COOK WITH A
LOVED ONEIT'S
FUN!!**

MIMOLETTE OMLETTE

Ingredients:

3-4 large eggs	1/4 C Chopped onion	2-3oz shredded MIMOLETTE
2 tbl whole milk	1 minced clove garlic	1 tsp freshly snipped chives
1/2 tsp minced tarragon	Hot Sauce of choice to taste	Salt & Pepper to taste
1/2 tsp butter	MIMOLETTE to garnish	

Directions:

Crack eggs into mixing bowl. Whisk until combined. Slowly pour in milk, whisking to blend. Add herbs, salt, and pepper to taste.

Melt butter in skillet. Cook onions slightly, just until they begin to sweat, about 3 minutes. Add garlic and cook 1 minute. Remove mixture from skillet, adding additional butter if necessary.

Heat skillet back up over medium high heat. Pour in egg mixture, coating bottom. Cook until egg begins to ripple and bubble, about 1-2 minutes. Turn down heat to medium, add onion mixture and cheese to egg. Cook another minute. Flip omelette over on one side, move to center of pan, and cover. Cook omelette until done to taste, depending how moist/dry you prefer, flipping once to cook evenly. Top with hot sauce and any additional mimosette

DUTCH GRILLED CHEESE

Ingredients:

3 – tablespoons butter, at room temperature
 1 – Medium red onion (about ½ lb) thinly sliced.
 ¾ - teaspoon cumin seeds
 6oz – GRASKAAS cheese, coarsely grated.
 8 – slices rye bread with caraway seeds (1/4 inch thick)

Directions:

In a large non stick skillet, melt 1 tablespoon of the butter over low heat. Add the onions and cook very slowly, stirring occasionally, until they turn a dark golden color, 5 to 10 minutes. If the onions begin to scorch, add about 1 tablespoon of water. Remove the onions from the pan and set aside. Wipe the skillet with a paper towel, but do not wash it. (the onions can be prepared up to 6 hrs. in advance and kept covered at room temperature)

Heat the same skillet over medium-high heat. Add the cumin seeds and toast just until they become fragrant, about 3 minutes (watch carefully, they burn easily). Remove the seeds and let cool briefly. Do not wash the skillet. When the seeds are cool, crush them with a mortar and pestle or place them in a re-sealable plastic bag and lightly pound with a mallet or the bottom of a heavy skillet. In a medium bowl, toss the crushed seeds with the cheese.

TO ASSEMBLE:

Butter one side of each slice of bread. Place 4 slices on your work surface, buttered side down. Distribute the cheese evenly over the 4 slices followed by the onion. Place the remaining 4 slices of bread on top buttered side up.

STOVETOP METHOD:

Heat a large non stick skillet over medium high heat for 2 minutes. Put the sandwiches in the skillet (in batches if necessary), cover, and cook for 2 minutes or until the underside are golden brown and the cheese has begun to melt. Uncover, and turn the sandwiches with a spatula, pressing firmly to flatten them slightly. Cook for 1 minute, or until the underside is golden brown. Turn the sandwiches again, press with a spatula, and cook for 30 seconds, or until cheese has melted completely. Serve immediately

GIFT BASKETS



FLAVORS OF PIZZELLE

CLASSIC FLAVOR (ANISE)

ALMOND FLAVOR

CHOCOLATE

PARTY PLATTERS

cheese



GIFT CERTIFICATES

Phone: 215-453-5941
Fax: 215-257-6885
Email: patty@pasqualinas.biz



"Come Get To Know Us"

NOW AVAILABLE
All Natural—Made
from Fresh Jersey
Grown Tomatoes
28oz Can Crushed
Tomatoes



Delicious!

PASQUALINA'S HOMEMADE FROZEN HAMBURGER PATTIES

Pasqualina's Homemade Red
Angus Hamburger Patties are
available just in time for your 4th
of July
BBQ's.

Try my
Rosemary/
Basil
Roasted Po-
tatoes or
Homemade
Macaroni Salad.

GRILLING MADE EASY &



DELICIOUS !!

**BRING THIS COUPON
IN & RECEIVE ONE (1)
FREE BAG OF
HOMEMADE
CRISTINI W/
PURCHASE OF ANY
CHEESE**



Expires: July 9, 2008

Thank you for your
patronage.