

PASQUALINA'S ITALIAN MARKET & DELI



**FLY
EAGLES
FLY!!**



Could this be the year? GO EAGLES!

As you gather with your friends and family to cheer on our Philadelphia Eagles, why not enjoy a tray of Pasqualina's Football Roll Subs accompanied with our Homemade Macaroni Salad or a full or half pan of our signature Baked Ziti accompanied with a French Loaf/s.

Football Roll Sub Tray

Bakers Dozen (13/ea) Football Roll Subs

(combination of our Angelo's, Palermo's and Tuscany's)

1 lb Homemade Macaroni Salad

\$49.99

Paqualina's Signature Baked Ziti

Baked Ziti (made w/Homemade Sauce, Ricotta Cheese, Smoked Mozzarella, Provolone, Pecorino Romano and Egg)

Freshly Baked French Loaf (1 w/1/2 Pan, 2 w/full pan)

1/2 Pan—\$29.99

Full Pan—\$57.99

Issue 5

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THE CHEESE CORNER W/BRIAN

E-MAIL YOUR QUESTIONS TO: brian@pasqualinas.biz

Donald wrote "what can I place on my platter to accompany the great cheeses that I purchase @ Paqualina's".



Donald, we have an assortment of imported honey's, jams, fruit spreads and quince paste that fit the bill.

Place a small ramekin filled with Acacia Honey by IL Forteto on your tray, it is great drizzled lightly over a bit of pecorino cheese, as its sweetness perfectly balances the salty tang of the pecorino. If Ricotta Salada is on your cheese tray, honey



should be served alongside. Fruit also complements cheese. For instance, a good cheddar on top of an apple slice creates an entirely new flavor level. Les Folies Fromage (The Cheese Follies) by Guil-



laume et Lesgards has created four wonderful fruit spreads specifically designed for certain types of cheese. Made in the French Pyrénées, these spreads will add a new dimension to your old favorites.

Quince Paste on your tray would pair well with all sheep' milk cheeses.

My favorite is Dalmatia's Dried Fig Spread, either plain or Orange flavored, this spread goes great with sharp cheeses and is exceptional with Mountain Gorgonzola.

CHEESES OF THE MONTH

GREAT GRATING CHEESES



PARMIGIANO REGGIANO,

GRANA PADANO,
PIAVE,



PEPATO,



LOCATELLI,



PECORINO ROMANO,

VEZZENA STAVECCHIO & SARDINIAN GOLD



RECOMMENDED RECIPIES:

Mixed Cheese Truffled Frittata

Ingredients:

6 eggs
 2 oz ***Grana Padano**, thinly shaved
 2 oz ***Pepato**, thinly shaved
 2oz ***Piave**, thinly shaved
 1/2 tsp fresh ground black pepper
 Pinch salt
 3 tsp ***truffle oil**

* can be purchased @ Pasqualina's

1/2 cup thinly chopped asparagus
 1/2 cup sliced ***prosciutto**
 1 tbsp chopped parsley leaves

Directions:

In medium size bowl, blend together eggs, cheeses, pepper, and salt. Heat 12-inch non-stick, oven safe saute pan over medium high heat. Add truffle oil to pan and saute asparagus and prosciutto for 2 to 3 minutes.

Pour egg mixture into pan and stir with rubber spatula. Cook for 4 to 5 minutes or until the egg mixture has set on the bottom and begins to set up on top. Sprinkle with parsley.

Place pan into pre-set oven and broil for 3 to 4 minutes, until lightly browned. Remove from pan and cut into 6 servings. Serve immediately. Can be prepared ahead and reheated.



COOK WITH A
LOVED ONEIT'S
FUN!!



Come to Pasqualina's for your Gift Baskets, Corporate Gift Baskets, Gift Certificates & Party Platters



1259 Souderton Road (Route 113)
Blooming Glen, PA 18911
Phone: 215-453-5941
Fax: 215-257-6885
Email: patty@pasqualinas.biz



"Come Get To Know Us"

**Carli Extra Virgin
Olive Oil w/Instant
Gourmet's Rustic
Italiano makes a
Great Gourmet
Dipping Oil**

Delicious!



**SAVE THE DATE:
CARLE COLLECTION—SATURDAY, OCTOBER 4TH**



Pasqualina's
is hosting
Linda Carle
on Saturday,
October 4th
from 10:00

am—4:00 pm

The Carle Collection consists of beautiful hand-crafted necklaces, earrings, bracelets, soy candles & scented glycerin soaps. Come & meet Linda and view her lovely collection.



**PURCHASE TWO OR
MORE OF OUR
FEATURED GRATING
CHEESES &
RECEIVE A
CHEESE
GRATER
FREE (\$3.99/**



Expires: October 1st, 2008

Thank you for your
patronage.