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## From my kitchen to yours

### Your personal newsletter from Licia Accorsi

Issue 9 - 24th June 2008





making beautiful food

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Dear James,

Welcome! This newsletter issue is dedicated to produce from a region of Italy that is a true hidden treasure, **Le Marche!**

With its beautiful coastline and rustic hinterland, the Italian region of *Le Marche* is slowly starting to get the appreciation it deserves. Bordering *Emilia-Romagna* to the north and *Umbria/Abruzzo* to the south, the region of *Le Marche* extends from the eastern slopes of the Apennines to the Adriatic Sea in east-central Italy.

The rugged inland countryside of *Le Marche* is more a home to caves, waterfalls and mountain gorges rather than local residents. The coastline consists of many isolated beaches that are now just becoming known to foreign tourists, despite the fact that the Italian *cognoscenti* have been regular visitors for years.

MARCHE



Unlike the more popular Italian tourist destinations that are packed with visitors from all over the world (and at all times of the year), *Le Marche* has a wonderful mix of the best traditions in Italian culture.

In addition to bustling resort towns, beautiful beaches, mountainous countryside and picturesque hillside villages with friendly locals *Le Marche* (as with every region of Italy) has its very own gastronomic delights.

**So, we are now delighted to offer you a limited opportunity to sample some of the finest specialities from *Le Marche*, all**

lovingly-produced to the highest standards of a uniquely-Italian *lavorazione artigianale*.

Enjoy!

Fantastic fruit conserves and condiments



All **Si.Gi.** (pronounced 'see-gee') Farm products use classic recipes and production methods from traditional farming communities. Their products - including jams, jellies, fruit sauces and dressings - are completely handmade using simple tools and traditional cooking methods with no chemical thickeners, preservatives or food dyes.

Many **Si.Gi.** products have had international acclamation in *The Financial Times*, *Slow Food*, *Gambero Rosso*, *Grand Gourmet* and *Verde Oggi*.

#### ***Confettura di fichi bianchi* - White fig jam**

A thick jam with pieces of ripe fruit and crunchy fig grains. A light aroma combines with the jam's sweet, intense and persistent flavor. Delicious with white meats, delicate herbed cheeses or sweet gorgonzola.



#### ***Confettura di cotogna alla sapa* - Quince jam with sapa**

This jam has a dense but smooth consistency that highlights the delicate grains of the quince fruit. Its initial aroma hints of cooked wine; sweet on the palate on first taste followed by a light sour aftertaste of quince. It is a perfect accompaniment with white meats or polenta appetizers.



#### ***Sapa di mosto* - Cooked grape must sauce**

*Sapa di mosto* is one of *Le Marche's* most renowned products, a naturally derived cooked grape must from red and white grapes on the Si.Gi. estate.

It has a thick, syrupy texture and sweet aroma following a maturation process in wooden barrels o at least 10-12 months. Its mildly acidic, caramel flavour makes it perfect as a condiment for sauces, meats, cheeses, ricotta, fish and even ice cream or fruit compotes.



The **Apicoltura Sileoni** is an award-winning, small family beekeeping business that has been breeding their own bees in a natural way - by feeding them with their own honey - since the 1890s.



**Sileoni** produce many different types of honey including unique combinations of sweet and clear acacia honey with soft, dried and toasted fruit.



Although the flavours and consistencies can be quite different, together they make truly complementary and harmonic combinations.

### **Miele Millefiori - Thousandflower Honey**

A very delicate tasting fruit and honey combination without any particular aftertaste. With renowned properties for detoxifying the liver.

- **Mielefrutta Caffè** - Coffee-flavour Honey
- **Mielefrutta manderino** - Mandarin Honeyfruit Honey



### **Beautiful Biscotti**



# BEDETTI

**Bedetti** is another *Le Marche* business that has been run by different generations of the same family since 1912. At its heart are simply-produced natural recipes, handmade production, unforgettable flavours, carefully-selected ingredients and a relentless search for quality all wrapped in elegant gift boxes.

- **Brutti ma buoni** gift box
- **Amaretti** cookies gift box



**Dolciaria Quaccharini** was founded in 1990



to combine the best of handmade local artisan traditions with the search for new flavours throughout the land.

The use of only top-quality ingredients is key; such as golden *pugliese* almonds, savory *piemontesi* hazelnuts, delightfully-sweet regional honey, with neither fillers nor additives.



All products are handmade in limited quantities to ensure consistent quality in an authentic Italian artisan style.

- **Cantuccini**
- **Ciambelline alla vernaccia**



### **Pasta perfection**

For more than 60 years the [Mancini](#) farm has specialised in cultivating wheat exclusively and sustainably from their farm in *Le Marche*.

**Mancini** normally cultivates three different kinds of durum wheat (*Levante*, *San Carlo* and *Ariosto*) that are mixed together after harvesting. This mixture is then stored in a cold warehouse without the need for any chemicals to improve its quality and taste.



Traditional Bronze-wire drawing machines are used to produce a special pasta that is both porous and rough on the outside. This is key to making the kind of dreamy *al dente* pasta that cooks uniformly and holds sauces more effectively.

Once the pasta has been mixed and drawn it is left to dry on some wood frames at 40 degrees for 45 - 60 hours. This technique preserves the wheat's original flavour and helps create true **pasta**

**perfection.**

The **Mancini** pasta range includes:

- **Spaghetti**
- **Trenette**
- **Tuffoli**
- **Fusilli**

The second producer of true pasta perfection is the husband and wife team of *Luigi* and *Maria* of '[La Pasta di Aldo](#)' from *Monte San Giusto* in *Le Marche*. They produce just 50kg of dried egg pasta per day (at a push they can reach 80kg, usually around Christmas time). The pasta they produce is all bright yellow in colour, light in texture and widely considered to be amongst the best in Italy. It was even recently endorsed by Heston Blumenthal in his book '[In Search of Perfection](#)'



A true passion and belief in what they do is what sets *Luigi* and *Maria's* pasta apart from the countless other varieties available. In the beginning they tried their pasta out on friends, before eventually supplying local restaurants. They now sell their products in some of the most famous delicatessens in Italy.

Each type of pasta is made with a variety of semolina flour that has been ground at different settings, from coarse to extra fine. This flour is carefully chosen according to the shape and thickness of pasta to be made. The pasta is rolled out using a surprisingly small machine, cut by hand and then slowly dried for eight hours before packed into beautiful handmade boxes.



The ***Pasta di Aldo*** range includes:

- **tagliatelle**
- **tagliatelle with truffle**
- **saracene (buckwheat)**

**P.S. Don't forget to take advantage of our special summer sale offer (coupon below) for any 3 items for the price of 2. All of the items mentioned above are available as part of this promotion - but it is for a limited time only so hurry!**

**P.P.S** Stay tuned for details in the near future of some significant changes at Del Sole including - by popular demand - more dining space for you all in-store, a new regular Del Sole menu and even more of our popular gourmet salads, paninis and cakes!

**Until next time!**

**Regards,  
Licia Accorsi**

## Del Sole

Del Sole Summer Sale -  
any three items for the  
price of two!

This coupon entitles the bearer to purchase any 3 items from our entire dry goods range for the price of 2 as part of our summer sale (lowest price item free of charge).

This coupon is transferable so feel free to forward it to friends or family members so they may also take advantage of this offer.

Offer Expires: Saturday July 19th 2008

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