

Savour newsletter



April Newsletter

We should look for someone to eat and drink with before looking for something to eat and drink...
~Epicurus

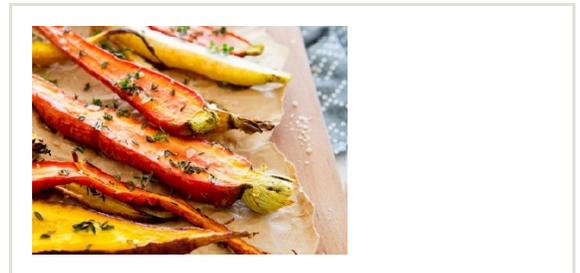
New Products

kitchenware

Le Creuset stainless steel is at Savour! Made in Europe, from premium professional grade stainless steel, these beautiful pans have a limited lifetime warranty. Triple layer construction ensures even heat conduction and distribution. Each pan has stay-cool handles, capacity markings, dripless pouring rims and steam vents.



Mastrad Deco Veggie Slicer features 3 different sized blades: a ribbon cut, and small or medium juliennes. Use the thinly sliced veggies to garnish appetizers, add vegetables to salads. or replace pasta with noodle-like



fyi

Hours

Tues thru Sat
10 - 5
Sun 11 - 5

Closed Mondays

GIRLS NIGHT OUT!

May 8th, 5 - 9pm

10% off

(except sale items)

julienned carrots or zucchini.



Gift Basket Draw
Giveaways

Table banners from Tin Parade are inspired by vintage designs. Made from a cotton polyester blend, these banners can dress up your table for a variety of occasions. Savour now has 4 styles: Happy Birthday, Congratulations, Cheers, and We Are Thankful.

**Henckels and Staub
Spring Promotion
on now!**

Spring Flyer



specialty food

Prestat Dark Chocolate English Mint Crunch, Roasted Almond, Sea Salt & Milk Chocolate, and Dark Chocolate with Raspberry are 3 very delicious bars that will make your Easter even sweeter. Made in London, Prestat has been making chocolate since 1902. These fair trade bars have two royal warrants to provide chocolate for her majesty the queen.



Like

Tweet

Watermelon Crisps from Artisan Biscuits are handmade in England. These light biscuits are perfect for nibbling and the watermelon concentrate gives them a fresh

and the watermelon concentrate gives them a fresh sweet flavour that says spring.



Quality Sprinkles are all natural baking ingredients that contain NO gluten, GMOs, hydrogenated fat, artificial sweeteners, flavours, colours, or preservatives. Savour now carries the Glitter Party mix and the Choco Sprinkles.



recipe

Walnut Cake
from Brunch by Louise Pickford

6 eggs, separated
3/4 c sugar
2 1/2 c walnut halves, finely ground in a food processor
3/4 c day-old bread crumbs
whipped cream, to serve

coffee syrup
1 1/4 c strong black coffee
1/2 c sugar
3 star anise



Put the egg yolks into a large bowl, add 2/3 c of the sugar and whisk until pale. Stir in the ground walnuts and bread crumbs. (The mixture will be very stiff at this stage.)

Whisk the egg whites in a separate bowl until soft peaks form, then gradually whisk in the remaining sugar. Stir a large spoonful into the cake mixture, then fold in the rest until evenly mixed. Spoon into a prepared 9" springform pan that has been greased and lined with a round of greased parchment.

Bake in an oven preheated to 350 degrees for 35-40 minutes, until risen and springy to the touch.

Meanwhile, put the coffee, sugar, and star anise in a saucepan. Heat until the sugar dissolves, then boil for 5-6 mins until syrupy. Cool slightly.

Using a wooden toothpick, spike the cake all over the surface and drizzle with half the syrup. Set aside to cool slightly. Serve the cake still warm with lightly whipped cream and the remaining coffee syrup spooned around it in a pool. Serves 8.



Find Us

1331 - 9th Ave SE
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OUR HOURS

Tues-Sat 10am-5pm
Sun 11am-5pm

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