

Savour newsletter



February Newsletter

Stay warm and cook up some delicious food!

New Products

kitchenware

Ad Hoc gravity mills combine the highest quality standards with aesthetic and functional design. With an adjustable ceramic mechanism this sleek mill can be operated with one hand and has 4 LED lights to illuminate your culinary creations.



fyi

Hours

Closed Mondays

Tues thru Sat

10 - 5

Sun 11 - 5

Flan pans from Le Creuset and Master Class: make delicious tarts, flan, quiches and more with either of these pans. Le Creuset stoneware is heat resistant to 500 degrees and comes with a 5 year warranty. The Master Class bakeware flan pan with a removable bottom is made from

commercial weight steel with a double layered non-stick coating. It has a 5 year guarantee on the coating and 20 years on the pan.



Valentine's Day Gift Ideas

Ritzenhoff Beer Glasses
or Champagne Flutes

Belberry Pate de Fruits

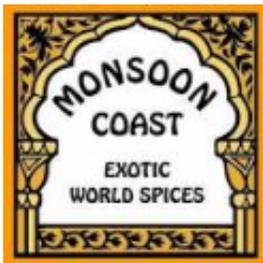
Jme Chocolate Bars
(fair trade)

Kookaburra Licorice

Crepe Pans by Le Creuset,
& de Buyer

specialty food

Monsoon Coast Railway Chai is an amazing blend of whole spices that will transport you to India with each sip. This exotic blend of ginger, pepper, cinnamon, cardamom and cloves will warm away the winter chill.



Braswell Mint Jelly with leaves is an wonderful compliment to lamb, stirred into buttery green beans or peas, or as a filling for cookies.

Braswell has been making preserves since 1946 and has won many sofi awards including

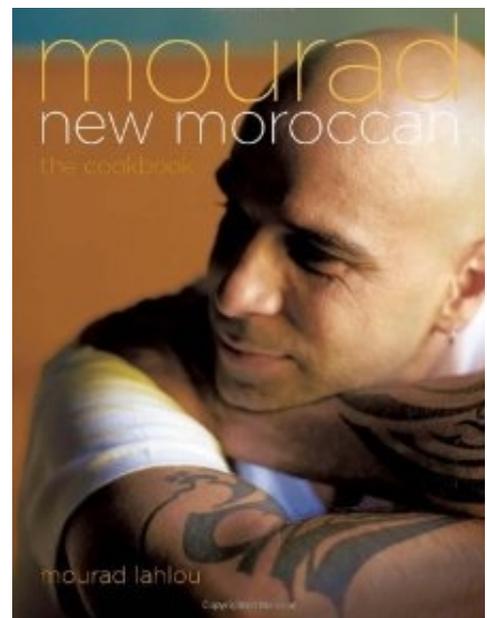
Outstanding Classic for their Red Pepper Jelly which Savour also carries.



recipe

Fennel and Tomato Stew
from mourad, new moroccan by Mourad Lahlou

2 Tbsp fennel seeds
2 bay leaves
2 chiles de arbol
1/2 c dried currants
1 c plus 1 Tbsp aged sherry vinegar
Grapeseed or canola oil
4 c sliced (1/4") onions
1/4 c thinly sliced garlic
4 c sliced (1/4") fennel bulb
2 c peeled and sliced (1/4") outer celery stalks
4 c canned diced tomatoes preferably San Marzano, with juices
2 tsp kosher salt
1 tsp ground black pepper
1 cup chicken stock
7 Tbsp cold unsalted butter, cut into small pieces



Combine the fennel seeds, bay leaves, and chiles in a medium frying pan and heat over medium heat, swirling the pan and flipping or stirring the spices occasionally so they toast evenly, until fragrant, 2 to 3 minutes. Remove from the pan and set aside.

Put the currants in a small bowl and toss with 1 Tbsp of the sherry vinegar. Cover with 1 c hot water and soak the currants for 30 mins to

soften them. Drain and set aside.

Heat a generous film of oil in a Dutch oven over medium-high heat. Add the onions, reduce the heat, and cook gently, stirring often, for about 12 mins, to soften the onions without browning them. Add the garlic and cook for another 5 mins, or until the onions are a light golden brown.

Add the fennel and celery and cook, stirring often, for about 15 mins, or until the fennel is tender but still has some bite left. Turn the heat to high, add the remaining 1 c sherry vinegar, and stir constantly until the vinegar evaporated, about 4 mins.

Reduce the heat to medium-high, stir in the fennel seeds, bay leaves, and chiles, and cook for 2 mins. Add the tomatoes and stir for 2 or 3 mins to coat all the vegetables with the tomatoes. Add the salt, pepper, and stock, bring to a simmer, and cook for 30 to 35 mins, until the stew has thickened.

Remove and discard the bay leaves and chiles. Add the currants, then stir in the butter until melted. Garnish with celery leaves and fennel fronds.

Find Us

1331 - 9th Ave SE
Calgary, AB T2G 0T2

OUR HOURS

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

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