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UBER HUBER ISSUE 125



Dear ,

If you recall, a few months ago I mentioned that I was in New Zealand on a sourcing trip and to stay tuned for new exciting products. Well, I am delighted to share with you that we are now the exclusive importer and retailer for First Light Grass-Fed Wagyu and Venison. Both the wagyu beef and venison will be available from this weekend at the store. The beef has been described by Forbes.com as the best beef in the world.



Grass-fed wagyu (left) and Venison short loin (right)

Personally, I am trying to eat more grass-fed beef but often grass-fed beef can be a little tough or dry. Thankfully, there is now grass-fed wagyu to help overcome that problem. The cattle graze on prime grasslands where the land cost is much higher than grain-feeding

areas. Also there are only two wagyu cows per acre of land to ensure that the cattle are well-fed and are able to put on the necessary marbling. As grass-fed wagyu cattle move around their whole lives feeding, the marbling put on is much finer and well-distributed throughout the meat, unlike the thicker strands found on grain-fed wagyu.

Should you prefer a stronger flavour that is not too gamey, the lean farmed venison is a great choice for the dinner table. I had a venison steak the other day and it was tender and delicious when cooked to medium rare. I hope you enjoy these two new meat choices from clean and green New Zealand as much as I do!

*Excite your appetite!*

## HIGHLIGHTS

### IVAN'S PIES

**Combines the best local produce** with their golden handmade pastry to create “perfection in every bite”. By Australian award-winning manufacturer and supplier.

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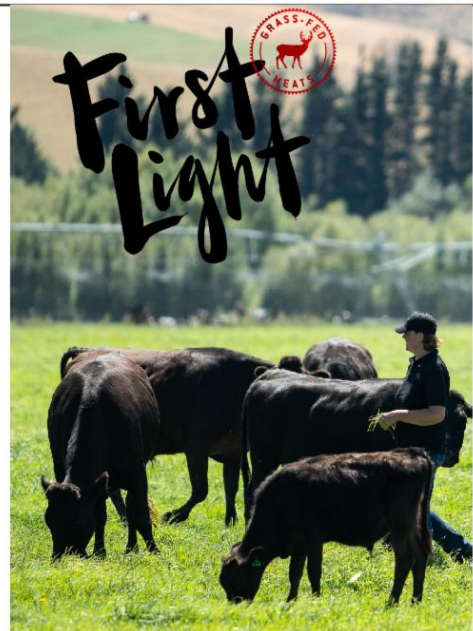


### FIRST LIGHT

**Beautiful, healthy, delicious grass-fed meat,** from New Zealand, raised honestly for a growing tribe of conscientious consumers.

Exclusively Huber's in Singapore for their grass-fed wagyu and venison. Launching this weekend. Be one of the first to get them!

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## BLACK GARLIC

**Sought-after worldwide as health food.** Prized ingredient in fine dining. Fermented for months at controlled high temperature under controlled high humidity. Sweet taste. Used by top chefs with fish, salad, and tapas.

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## RADICI TAURASI

### Radici Taurasi DOCG 2011

One of Italy's most renowned reds. Mastroberardino's flagship wine. Pairs well with roasted meats, Middle Eastern dishes, among others.

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## HUBER'S FAMILY

**A down-to-earth man with an immense** affinity for spicy food, Harry Har –a wholesale delivery driver at Huber's– is also a family man with a strong passion for food and cooking.

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## RESTAURANT REVIEW

**Three of us made our way to Pistachio** at Wheelock Place last week. We pored over the menu, making careful choices. There were three of us this time...

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### MEAT HESAURUS

The lamb loin contains the most expensive, highly prized and tender meat. One feature of the loin is the T-shaped vertebrae. Care must be taken so it doesn't dry out during cooking.



## RECIPE

Chicken  
Cordon Bleu

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