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UBER HUBER ISSUE 126



Dear ,

The Oktoberfest and Formula 1 were two events that have kept us busy over the past two weeks. We were proud to provide the meats again for seven out of the ten teams including race winner Ferrari from Italy.

Speaking about Italy, you would have noticed the beautiful black and red boxes of artisanal pasta. It is my go-to pasta with my favourite being the mafaldine as it has a nice chewy texture. I am guilty of eating too quickly sometimes and chewing the pasta with the sauce helps me to appreciate the flavour!

If you recall, a couple of months ago I wrote about visiting the famous Rungis market in Paris, of which one of the items we saw there were the beautiful French cheeses. We have now received our first shipment and I hope you enjoy them as much as I do!

Excite your appetite!

HIGHLIGHTS

FRENCH CHEESE

Bonjour! Take your pick from more than 20 types of cheeses imported from various regions of France. Cow's milk, goat's milk or sheep's milk cheese? We have them all!

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Pastificio dei Campi Pasta

Pasta from its hometown, Italy.

"Pasta" and "Italy" are two words hardly separable. Among the few brands we carry at Huber's, one of them is Pastificio dei Campi that comes from Gragnano, Italy - the city of IGP pasta.

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Freekeh

A supergrain often compared to quinoa.

Have you heard of freekeh? A staple in Middle Eastern diets for centuries, freekeh is an ancient grain made from...

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TURRIGA ARGIOLAS

The benchmark red wine of Sardinia, Italy. A powerful one requiring time in bottle to show its full complexity. Goes well with red meat, charcuterie, cheese, and pasta.

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HUBER'S FAMILY

Cheery and exuberant. These are two words that describe Mingze's outgoing personality to a T. When asked about his favourite food, he did not even hesitate for a second to profess his love for fruits...

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RESTAURANT REVIEW

The sky clouded over but we were on cloud nine... looking forward to a gastronomic experience at Cloudstreet - a new restaurant by Chef Rishi Naleendra...

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MEAT HESAURUS

Oyster blade (flat iron) comes from the shoulder of the cow. It has many connective tissues and it is best to use slow cooking methods to achieve better flavours.



RECIPE

Pumpkin
Pasta

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