



Dear ,

Eggs are a staple in my household. My second daughter loves sunny-side up eggs and gobbles up the runny yolk in one mouthful. She literally eats an egg every day and my other kids eat it a few times a week. As for me, I totally love having smashed avocado on toast with a poached egg on top for breakfast. Sometimes I have it with Bordier butter and at other times with dukkah spice. I mentioned before, that we have been trying to import free-range eggs for a while but it wasn't approved by Singapore Food Agency (SFA). Previously, we could get at most cage-free eggs but not free-range eggs. Finally, they have decided to allow free-range eggs and we have managed to bring beautiful Barossa Free Range eggs, sourced directly from the owner Attard family farm. I find free-range eggs better as the chickens have ample room to run around in the open, taking in fresh air and sunlight. We have also decided to import the largest size which spots a nice orange yolk that is rich and full of flavour.

The surprise I mentioned in the previous newsletter is that we not only stock free-range eggs, but also have organic eggs from Denmark! You may have seen the eggs in their green packaging. Our initial shipment is almost sold out but we should have a new shipment in just before the end of the month. We will provide more information about this range of eggs the next newsletter.

Our new range of smoke chips and products will take the flavour of your meat to the next level. You can simply add some on an aluminium tray above your heat source just below the grill and start cooking your steaks. You can watch how to do it at our Huber's Butchery YouTube channel [here](#). It is shown around the 1-minute mark. Alternatively you can be like me and invest in a small smoker to do smoked meats! But if all that sounds too tough, you

can add smoke liquid into your marinade. Job done!

Excite your appetite!

HIGHLIGHTS



MISTY GALLY

Smoking Woods

Do you know... that Huber's stocks a huge range of premium quality smoking wood for smoking your meats or adding that smoky flavour to your gas BBQ? Available in BBQ smoking pellets, smoking dust, liquid smoke and smoke oil, these woods are from...

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BAROSSA

FREE RANGE EGGS

Sourced exclusively from Solar Eggs' Barossa Valley farm, Barossa Free Range eggs represents a premium, locally produced product for consumers. It is launched in March 2016 by Solar Eggs. Where welfare permits, Barossa...

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HILLS CIDER

Apple & Davidson Plum

Sustainable, natural, authentic.

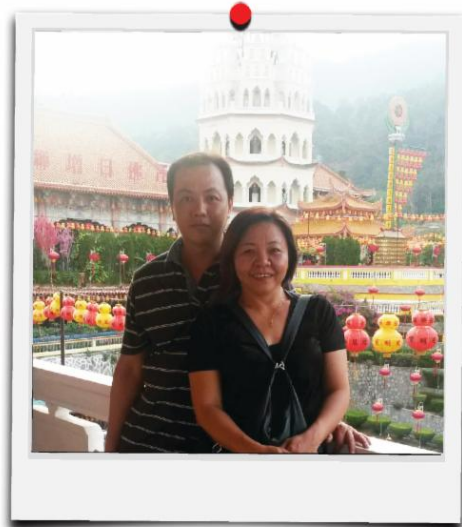
Handcrafted from 100% Adelaide Hills apples co-fermented with fresh native Australian Davidson plums. Zero added sugar. Zero concentrate. Hand-harvested from Northern NSW rainforests near Ballina. Part of a limited release.

SHOP NOW

HUBER'S FAMILY

Hwee Siong is a man who knows just what he wants to do. Before joining Huber's driving team, Hwee Siong worked as a bus captain for SBS Transit. Even his hobbies revolve around the joy of...

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Restaurant Review

We were strolling along Middle Road, expecting to find a hotel lobby entrance that will lead us to our dinner destination. To my surprise, we were instead greeted by an impressive entrance to a posh-looking...

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Meathesaurus

The short rib is a 3 rib bone-in piece (approximately 1.5kg) that is sous vide/ slow roast as a while or it can be cut into individual ribs, English style or cut across the bones thinly (approximately 1cm) as Korean style LA kalbi for grilling...

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RECIPE

Make your own
**Kurobuta Pork Belly, Stuffed with
Black Olives, Capers & Mushrooms**

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