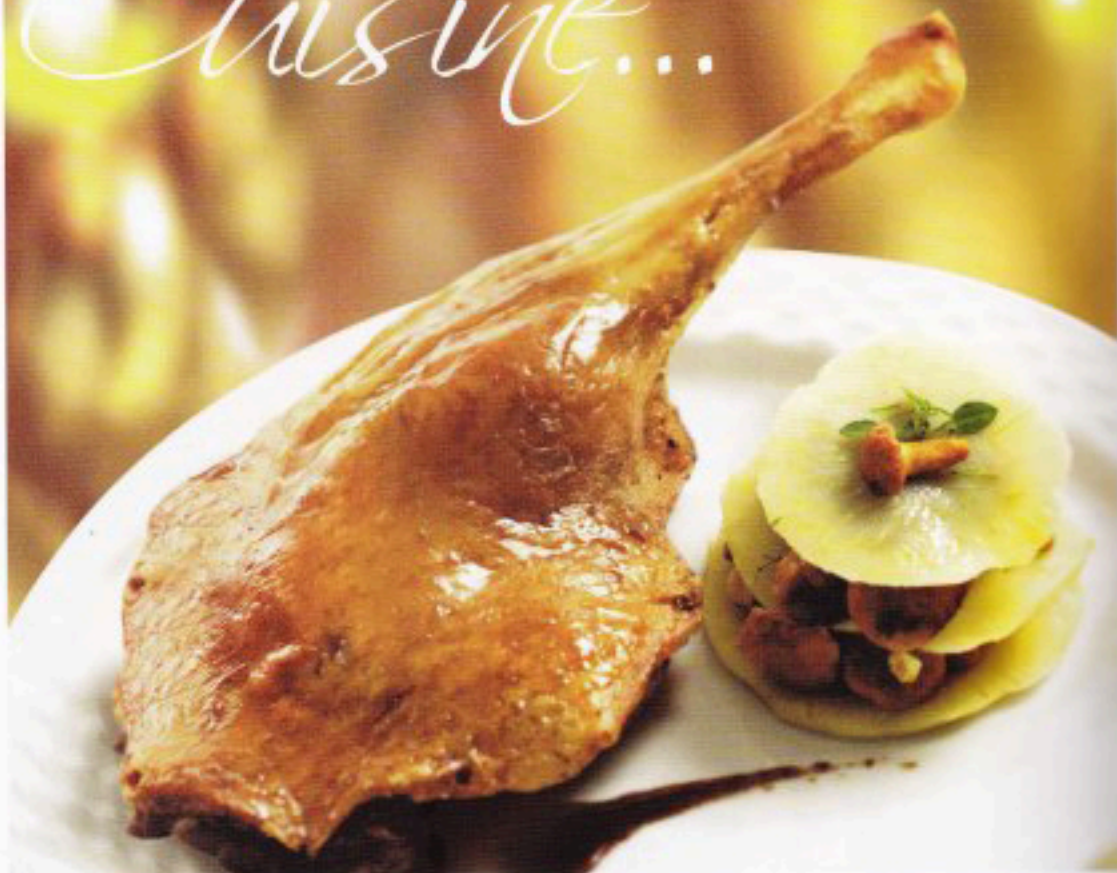


Cuisine....



Fabulous French Food Finds for the Francophile



FINE FRENCH GOURMET

Who would have thought when Robert Labeyrie started selling his *foie gras* on the markets in Bordeaux in 1946 that his whole range would eventually arrive on your table here in Australia?

The famous Labeyrie Duck Confit is a high quality duck leg (available as 2 or 12 legs: Grande Reserve, entire, block, mousse etc.) certified IGP South West of France and cooked in its own fat, giving it an incomparable softness and richness.

Play with harmonies of flavours such as the irresistible Labeyrie Ginger Bread and Fig Jam. French Gourmet products of the highest quality.

Available at France Gourmet www.francegourmet.com.au
- Australia's Gateway to France's Finest Gourmet Food.



SWEET TRADITIONAL BISCUITS FROM LA MÈRE POULARD

Biscuiterie La Mère Poulard is located in Normandy in the famous Mont-Saint-Michel. Madame Poulard opened an inn here with her husband Victor in 1888. Over the next 50 years, she created several hundred recipes and earned the honorary title of "Mère" for her exceptional skills. La Mère Poulard biscuits are sweet traditional biscuits made from original recipes. They use only the highest quality local ingredients from Normandy.

Available at www.rawmaterials.com.au



FREE RANGE FOIE GRAS

These *foie gras* all come from a small manufacturer in the South West of France. The goose and duck are free range and the production meets high standard quality. Comme en France has been importing these French delicacies since 1999. Available at www.Comme-en-France.com

CARAMELICIOUS – AUTHENTIC FRENCH CARAMEL

With his traditional recipe handed down over generations, French-born Rémi has turned his passion into a Caramelicious business and is receiving rave reviews for his handmade caramels. Rémi slowly simmers his caramels to create soft and buttery, rich gourmet caramel that all true connoisseurs will love.

Using only the freshest and finest ingredients, these exotic caramels are available in four varieties to suit any set of taste buds: Salted Butter, Vanilla, Cocoa and Cocoa Hazelnut. They are gluten free and contain all natural products - no artificial flavours, no artificial colours and no preservatives.

A wonderful spread for buns, toasts, croissants and breakfast rusks, they are also absolutely delicious on pancakes, waffles and cakes.

Immerse yourself in the French-ness of Caramelicious, *c'est si bon*.

You will find Caramelicious at the Paris to Provence Festival in November at the Melbourne French Expo. Available at www.caramelicious.com.au

