

Enotria & Coe

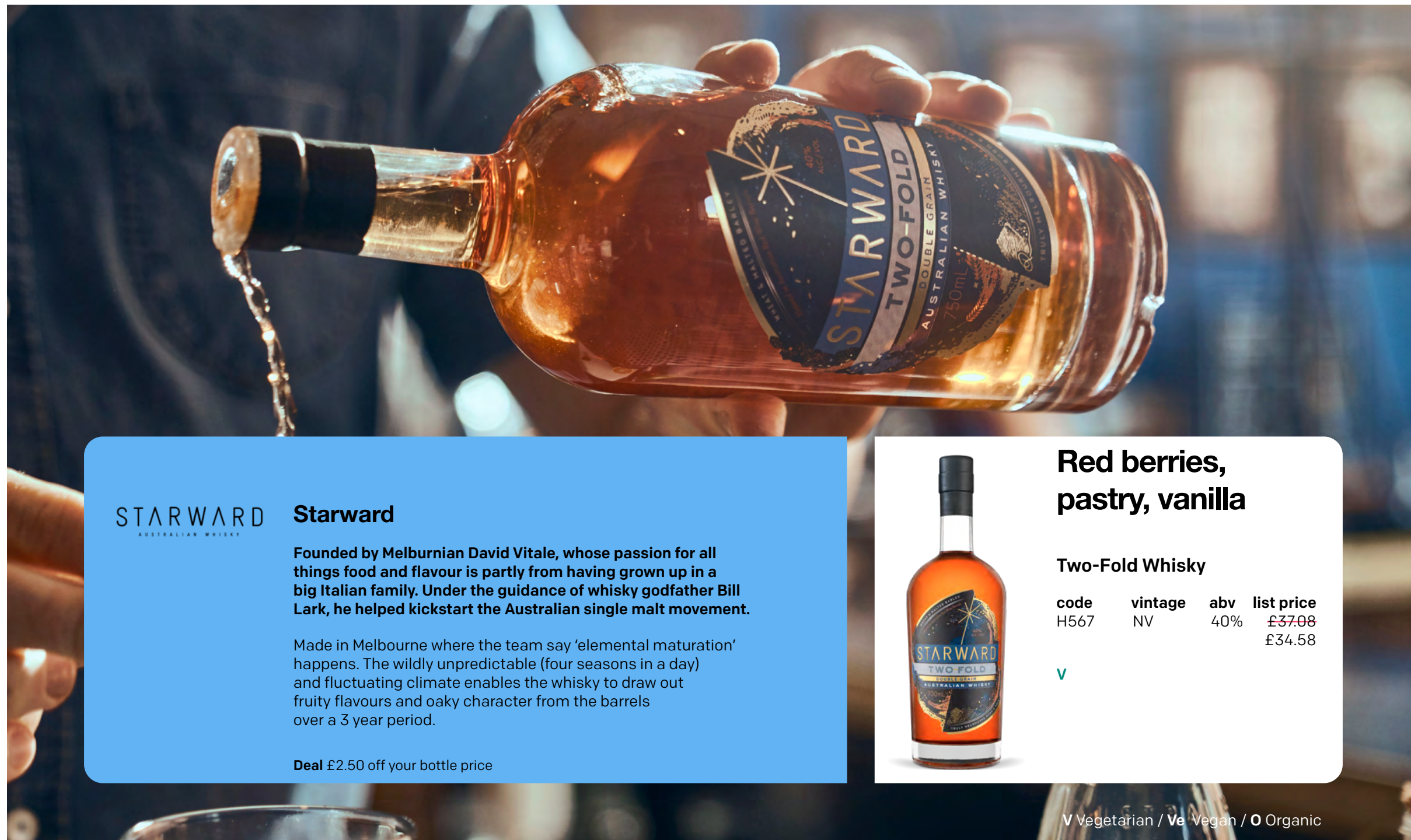
wish list



STARWARD
AUSTRALIAN WHISKY

Starward

Christmas 2020



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AUSTRALIAN WHISKY

Starward

Founded by Melburnian David Vitale, whose passion for all things food and flavour is partly from having grown up in a big Italian family. Under the guidance of whisky godfather Bill Lark, he helped kickstart the Australian single malt movement.

Made in Melbourne where the team say 'elemental maturation' happens. The wildly unpredictable (four seasons in a day) and fluctuating climate enables the whisky to draw out fruity flavours and oaky character from the barrels over a 3 year period.

Deal £2.50 off your bottle price

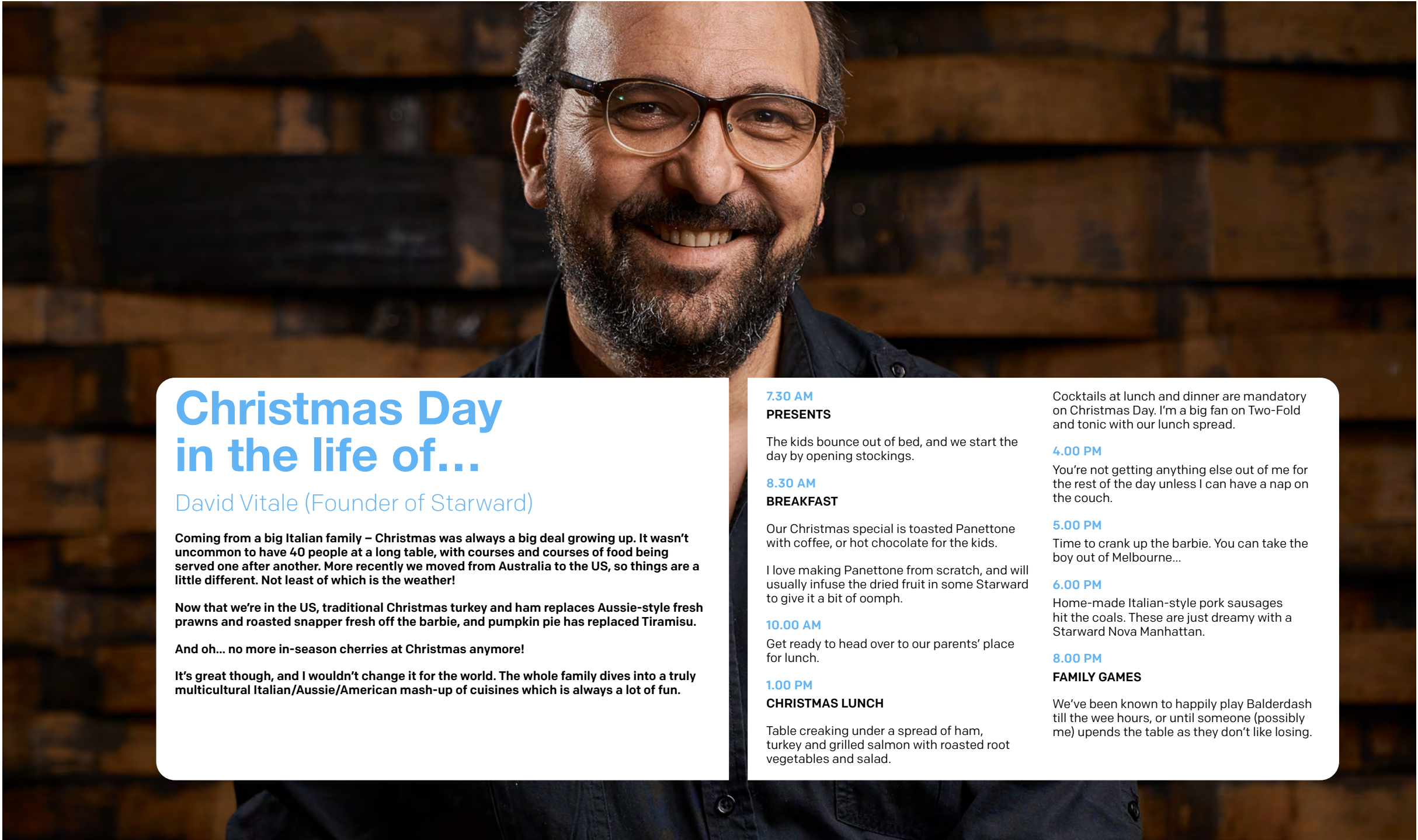


Red berries, pastry, vanilla

Two-Fold Whisky

code	vintage	abv	list price
H567	NV	40%	£37.08 £34.58

V



Christmas Day in the life of...

David Vitale (Founder of Starward)

Coming from a big Italian family – Christmas was always a big deal growing up. It wasn't uncommon to have 40 people at a long table, with courses and courses of food being served one after another. More recently we moved from Australia to the US, so things are a little different. Not least of which is the weather!

Now that we're in the US, traditional Christmas turkey and ham replaces Aussie-style fresh prawns and roasted snapper fresh off the barbie, and pumpkin pie has replaced Tiramisu.

And oh... no more in-season cherries at Christmas anymore!

It's great though, and I wouldn't change it for the world. The whole family dives into a truly multicultural Italian/Aussie/American mash-up of cuisines which is always a lot of fun.

7.30 AM PRESENTS

The kids bounce out of bed, and we start the day by opening stockings.

8.30 AM BREAKFAST

Our Christmas special is toasted Panettone with coffee, or hot chocolate for the kids.

I love making Panettone from scratch, and will usually infuse the dried fruit in some Starward to give it a bit of oomph.

10.00 AM

Get ready to head over to our parents' place for lunch.

1.00 PM CHRISTMAS LUNCH

Table creaking under a spread of ham, turkey and grilled salmon with roasted root vegetables and salad.

Cocktails at lunch and dinner are mandatory on Christmas Day. I'm a big fan on Two-Fold and tonic with our lunch spread.

4.00 PM

You're not getting anything else out of me for the rest of the day unless I can have a nap on the couch.

5.00 PM

Time to crank up the barbie. You can take the boy out of Melbourne...

6.00 PM

Home-made Italian-style pork sausages hit the coals. These are just dreamy with a Starward Nova Manhattan.

8.00 PM

FAMILY GAMES

We've been known to happily play Balderdash till the wee hours, or until someone (possibly me) upends the table as they don't like losing.



Chocolate & Whisky tart

CORNFLAKE BASE

1. Place cornflakes in a mixing bowl, break them up with your hands.
2. Put the white chocolate in a stainless-steel mixing bowl, and place in a bain marie. Turn the heat off and let the white chocolate melt for about 5 minutes.
3. Scoop the white chocolate out of the bowl and mix with the cornflakes and tahini. Stir to combine thoroughly.
4. Take the base out of your tart baking tin, and place on the bench. Setting aside about 3 heaped tablespoons of the cornflake mixture, spoon the rest of it into the centre of the tart case.
5. Place a sheet of greaseproof paper on top of the cornflake mix and use a rolling pin to gently roll the mixture into a smooth and level tart base. Take your time doing this, don't be tempted to rush this step.
6. Gently pick the tart base up from the bench and clean the sides up with your fingers. Put the tart base back into the baking tin and leave to set in the fridge for at least 30 minutes.

CHOCOLATE TART FILLING

1. Place the cream and glucose in a saucepan, and bring to the boil. As soon as the mixture is bubbling, remove from the heat.
2. Add the chocolate and leave it to melt into the cream mixture for about two minutes. Then gently stir until its evenly mixed together.
3. Stir the whisky into the chocolate mixture.
4. Add the butter and stir thoroughly into the chocolate mixture.
5. Take the Cornflake base out of the fridge and pour the chocolate mix inside. Then put back in the fridge to set for at least 2 hours.

CORNFLAKE BASE

- 30cm tart case
- 200g Cornflakes
- 150g white chocolate
- 50g tahini

CHOCOLATE TART FILLING

- 560g dark chocolate, minimum 55%
- 500g cream
- 40g glucose
- 80ml Starward Two-Fold
- 110g unsalted butter



Starward Nova cocktail

OUR INSPIRATION FOR THIS COCKTAIL:

Here at Starward, we work closely with a local Yarra Valley cherry grower. During the Christmas holidays we get the ripe cherries and preserve them in Nova, Tawny Port and brown sugar so we can utilise them all year round.

This cocktail is inspired by the occasion of sharing Christmas pudding with your loved ones right after the feast that is Christmas lunch. Nova is paired with a rich cherry liqueur and the bitterness of Amer Picon to create the perfect, post-Christmas lunch digestif. The aroma is very nostalgic!

- 40ml Starward Nova
- 15ml Amer Picon
- 10ml cherry liqueur
- Mace spritz*
- Cherry to garnish

Stir down the Nova, Amer Picon and cherry liqueur in a mixing glass until chilled. Strain into a chilled coupe and garnish with a cherry and a spritz of Mace.

***Mace Spritz** – add 1 teaspoon of ground mace to 100ml of Nova and leave for 30 minutes. Strain and store in atomiser.



What can Starward add to your Christmas offering?

True whisky fans have long known that there are many other opportunities to enjoy their beloved golden nectar other than merely sipping on it neat. The humble whisky highball, for example, has been a go-to for many across the world.

Simply visit any bar in Tokyo and you'll see almost as many highballs as beer, while it's a common sighting in Australia too.

With the G&T so widely recognised by drinkers and with mixer brands vying for a place on the back bar, many have gone onto innovating beyond paring with juniper and so the Highball has had a makeover. Highballs and G&Ts are a similar concept but at this time of year, a Highball is just the ticket.

Not only more ambitious in diversity of flavour, the Highball is creating opportunities for the on-trade to sell whisky in a credible yet accessible way. New whisky consumers can be intimidated by 'straight up' spirits, and unsure about what a Boulevardier or Manhattan is, let alone if they will like it. For these new whisky drinkers, the Highball provides a bridge. It's also opening up new occasions for restaurants to sell whisky; rather than the tired, after-dinner dram

for night owls, restaurants can offer an aperitif to begin the evening's flavour adventure by upselling to an innovative whisky option.

The Highball proves the point that sometimes the most pared-down ideas are also the most revelatory. Cold, crisp, effervescent and refreshing with numerous mixer and garnish combinations to accentuate flavour even further – think of it as the new frontier for the demographic of consumers marketeers whom often nickname "explorers".

Starward's signature serve speaks directly to this trend, to this audience and to this opportunity. Serve up a Two-Fold and Tonic, throw in an orange garnish and watch it fly off the counter at this time of year.

Terms & Conditions:

EXISTING CUSTOMERS

Please note the advertised Christmas promotional pricing support has already been applied to all customers' existing pricing. Existing customers will automatically benefit from this pricing support on top of any pre-agreed pricing.

NEW CUSTOMERS

If you wish to purchase these products for the first time, please contact your E&C Account Manager to activate the promotional pricing.

LIMITED AVAILABILITY:

Christmas 2020 pricing support is available on orders placed between 2nd November and 31st December 2020 inclusive.

RETURNS POLICY:

These promotions are not available on a sale or return basis.