

## Robert Lambert Newsletter A SUMPTUOUS SPRING

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**April 2014** 

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SPRING... the first green shoots, bird song, the cycle of new life... I find myself swept up once more in the essence of the season - renewal. New varieties of fruit & ingredients inspire exciting <a href="NEW PRODUCTS">NEW RECIPE VIDEOS</a> and a <a href="RE-IMAGINED RECIPES PAGE">RE-IMAGINED RECIPES PAGE</a> I hope you will enjoy! I've even used some of my products to revive my Grandmother's custard ice cream recipe, likely last made over 40 years ago! The result? Truly intriguing ice cream & sorbet flavors!









Since adding USPS Priority Mail service, customers have been delighted by more delivery options and often significant savings! I am pleased to now add USPS International Shipping, so my products will be available to customers around the globe who have long sought them out.

New stores have been added. I am proud to include Oliver's Markets, Farmshop, Julienne, and Driver's Market in my family of retailers. On my website is a page devoted to ALL my retailers and it now includes links to their sites. Be sure to explore! <a href="http://www.robertlambert.com/store/where.html">http://www.robertlambert.com/store/where.html</a>

Speaking of retail partners, we follow your social media accounts as you provide them, and actively share your postings. I encourage you to follow in return so we can see more of your postings and create conversations and added interest on your behalf: **Twitter**: <a href="mailto:order:or

As Easter, Mother's Day, Father's Day and Weddings populate this joyful season, discover some beautifully presented and delectable gift ideas. Take time to enjoy the splendor of spring and the sumptuous offerings and good times that renewal brings to us all!

My very best, Robert Lambert

## **NEW VIDEOS**

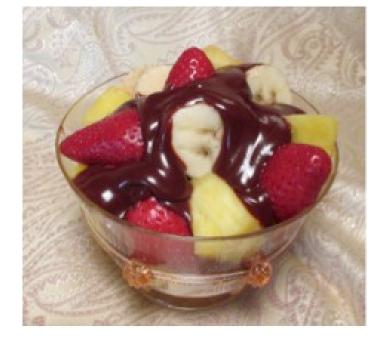
In my latest recipe videos, get ready for light, easy to prepare, yet accomplished meals. Homemade ice cream and sorbet recipes that will make you a culinary star! My redesigned <u>RECIPES page</u> will make it easier to incorporate these creations into your daily lives, or the special occasions you share with family and friends:



How to Make Warm Chicken Salad

## **NEW PRODUCTS**

Coconut Dark Chocolate Sauce: (Ideal for Easter!) A dairy-free, vegan alternative to my other sauces, 72% dark chocolate married to coconut milk, coconut water, brown sugar, fine dark rum and Madagascar vanilla. Use over ice cream, or as an ice cream or sorbet ingredient. It's equally at home with fresh fruits for dipping and certainly as a must for summer cocktails and special drinks.



Calamondin Marmalade: The pride of the Philippines, this rare citrus is known to make the very best marmalade. In February I visited one of my sources and found specimens that had survived the freeze! Tiny, delicate, and full of seeds, I used manicure scissors to harvest them, then took 2 days to cut them. The result was well worth the effort-deep, brilliant, jewel-like color, fine strips of delicate peel and a bright, piquant flavor that dances between mandarin, orange and lime, with a long finish all its own. It rarely gets any better than this! Limited supply, get yours now, it won't last!

**Lisbon Lemon Syrup**: Though I love Meyer lemons, they are comparatively low in acid, and lately I've been craving the sharp zesty bite of the market standard, the Eureka. Lisbons are a similar strain, but most Eurekas are picked so early they're usually dry and bitter, while the Lisbons I got from my grower were fully ripe and full of puckery juice. No blending here-just a pure, full, bright lemon punch! It's already found its way into my tea, I imagine it a winner in my lemon pound cake, and look forward to a classic lemon drop cocktail!

GIFT IDEAS: Back by very popular demand is my Spring Duo Gift Set. You decide from an array of favorites and new creations what goes inside. It is beautully adorned for all Spring Holidays and Occasions and is also available as a Marmalade Duo! In addition, my Summer Fruitcake is exotic and filled with a bounty of the finest ingredients you can hope for. It is stylishly presented for the season and makes an extra special Mother's and Father's Day present. Solo jars of artisan favorites and my newest are also simply wonderful for gift-giving!

