



Robert Lambert Newsletter

Season's Greetings from Robert Lambert!

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Issue:

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Greetings!

Much is happening here. In a joint branding venture I've created a set of three new jams exclusively for InterContinental Hotels of San Francisco. They are only available at the [InterContinental San Francisco](#) and the [InterContinental Mark Hopkins](#) for retail, afternoon tea and more. The varieties are:

Pear Ginger Jam, Cranberry Orange Jam & Meyer Lemon Lime Marmalade and well worth a visit to these fine establishments. I've also just completed a series of on-line cooking videos featuring recipes I wrote using my products. I'll let you know when they're released!



Meanwhile, please explore my updated, reorganized website-product and [recipe](#) tabs across the top, more information on Robert Lambert, history, photo and media files down the left side, and new food photos everywhere! I'm especially pleased to now have a recipe page, featuring seasonal favorites and general files as well. So many of my products make great ingredients in other dishes, and I've found customers love to share their discoveries as much as I do. If you have a recipe or favorite use, please send it! I'll be happy to share them.

HOLIDAY GIFT BOXES

For gift-giving this season I'm introducing the [Artisan Specialty Gift Box Duo's](#) - choose any 2 products from the list at \$29.50, or \$33.50 for 2 of my rare marmalades. Packed in a 2-window gazebo gift box tied with my signature ribbon, you're sure to find a combination to please anyone on your list!



NEW PRODUCTS

New products include the re-introduction of the long-absent [Meyer Lemon Syrup](#) and [White Grapefruit Syrup](#), both essentials for the bar-keep, and [Thai Ginger Syrup](#), made from galangal root. What's that? It's what seems to be a chunk of wood at the bottom of a bowl of Hot & Sour Thai Soup - along with kaffir lime leaves and fish sauce, one of the foundations of Thai food. Even the Thai's don't make a syrup from it, but it has an intriguing flavor-somewhere between butterscotch, camphor and roses-with an affinity for blackberries and blueberries.

It even finds its way into [Wild Blueberry Lemon Jam](#), my newest product. I've used half wild Michigan blueberries and half cultivated, the former for flavor, the latter for bulk. I've loved blueberries since the times we picked them wild, years ago, in the bogs of Northern Wisconsin. But the flavor of blueberries, while complex, is not strong, and gets lost easily in the sugar of a jam.

My goal here was to heighten the acid level with a combination of flavors that mirror its taste--first Meyer lemon juice and zest, then some pineapple juice, a bit of my own Raspberry



Champagne Jelly, Thai Ginger Syrup, a splash of fine cognac. The result is a thick, chunky, deeply purple jam whose supporting cast helps to celebrate the superb flavor profile of a blueberry.

FRUITCAKES

While my fruitcakes have become classic, subtle changes show I will never stop trying to improve them. To the [White](#) and the [Winter Fruitcakes](#) this year I have added glaceed apricots. In the White cakes it replaces some of the glaceed cherries, which I now think should be encountered more rarely. For many years these apricots were only imported from Australia, but they are now being produced in Fresno, from local fruit, and I've decided to include them. You'll be able to tell from the scent as you unwrap your cake, I'm also using more complex infusions in the soaking liquors, with fruits and herbs tailored to each cake.



NEW PRODUCT: CANDIED YOUNG GINGER



Lastly, ginger lovers rejoice! As a special holiday treat I have decided to offer my [**Candied Young Ginger**](#) for the first time! I use young Spring ginger root harvested before it sprouts, tender, juicy and fragrant, with none of the coarse stringy fibers that come with maturity. This spicy, addicting confection infused with Asian spices is left after making my White Ginger Syrup. It usually finds its way into my fruitcakes, but I've packed some in syrup in jars to offer only until January 1st. Great with chocolate, use it chopped on ice cream, garnish your favorite desserts, include in holiday baking, or enjoy a slice right out of the jar!

SPECIAL SAVINGS

As an added incentive for my subscribers, save \$10 on shipping any order over \$100 through Monday, Nov. 26 by including the code SORL under Notes, on the check-out page.

Happy Holidays!

My Best To You,

Robert Lambert
November 2012

