

# Nonna Pia's Gourmet Sauces

## How it all began....

Almost 15 years ago, I had the opportunity to visit the North Central Italian region known as Emilia Romagna. This region is internationally renowned for its production of incredible parmesan cheeses, and Modena, a town within the region, is the home of the Ferrari factory, hometown of Luciano Pavarotti and more importantly, it is considered the birthplace of balsamic vinegar. While in Modena, I had the good fortune of sampling balsamics from a number of different balsamic producers. I was ultimately enraptured by the mysticism of balsamic when I was offered a sample of "balsamico tradizionale" or "traditional balsamic". Aged 25 years, this balsamic was velvety viscous, very robust and a balance between sweet and acid. Upon returning back to reality, I immediately began my search to acquire more of the sweet nectar I tasted in Modena. When I finally found it, I was astonished at the cost of procuring a bottle of traditional balsamic....these days, a 100ml bottle of tradizionale can retail for around \$200. I now understood that I would not be a regular user of tradizionale anytime soon. It's here where the course changed. Rather than attempt to purchase something I couldn't afford, I decided to try to duplicate it. Having the flavour memory of the



"traditional" etched in my mind, I took a good 6 year old balsamic from Modena and I started to reduce and infuse the balsamic until I felt I had achieved the same flavour complexity, viscosity and balance that I had experienced in Modena. From that point on, I started using the reductions whenever we entertained at home. For years following, friends and family tried coaxing us into bottling and selling the reductions. Finally, 3 years ago this November, we took a chance and decided to attend a Christmas market in Whistler to see if we could sell enough vinegar to get us an extra family getaway once a year. To our surprise and delight, the market was a huge success. We then started to slowly grow our business, sharing our passion for food and entertaining and using it as the driving force behind the Nonna Pias brand. Over the last three years, we have sold our reductions at numerous farmers markets and trade shows, with our retail distribution growing to just over 50 stores.

### Balsamic Babble FYI

- ◆ Folk healers used balsamic to cure body pain and as an energizer
- ◆ Balsamic antioxidant may slow the aging process
- ◆ Balsamic can reduce cholesterol level
- ◆ Balsamic reduces the frequency of headaches



## *Recipe of the Month*

### *Roasted Vancouver fig, Oyama Pancetta Okanagan Goat Cheese & Nonna Pias Classic Redux*

- 1 Tbsp Freshly Cracked Black Pepper
- 8 Large Vancouver Grown Green Fresh Figs
- 8 Slices Oyama Pancetta
- 1/2 cup Crumbled Fresh BC Goat Cheese
- Drizzle of Nonna Pia's Classic Redux

Preheat your broiler on High

Heat a medium fry pan on medium heat and fry the pancetta until crisp and crumbly and set aside.

Place the figs on a baking sheet cut side up. Sprinkle the goat cheese on the figs. Roast the figs under the broiler (2nd rack down) for 3-5 minutes, or until the figs have softened and the cheese is starting to caramelize.

Top with the crispy pancetta and then drizzle with Nonna Pia's Classic Redux

Recipe Courtesy of Chef Eric Pateman  
Edible British Columbia



## *Upcoming Christmas Shows & Events*

### *Release of Limited Edition 'Raspberry Madagascar Peppercorn'*

**Studio Fair-Prince George BC Nov 5-7, 2010**

**Santa Presents-Penticton BC Nov 6-7, 2010**

**Creative Craft Fair**

Victoria BC, Nov 12-14, 2010

**Holiday Festival of Creations**

Kelowna BC, Nov 13-14, 2010

**Calgary Art Market Show and Sale**

Calgary AB, Nov 18-21, 2010

**Bizarre Bazaar-Whistler BC, Nov 26-27, 2010**

**West Coast Christmas Show**

Abbotsford BC, Nov 26-28, 2010

**One of a Kind Show and Sale**

Vancouver BC, Dec 9-12, 2010

**Granville Island Market-Dec 3-4, 2010**