



# Tastefully Crafted

Elegre was established in 2004 and provides a locally produced and high quality range of antipasto and cooking wines.

The high quality of Elegre products is the result of meticulous care and produce selection. All recipes are overseen by qualified chefs who are dedicated to drawing all the flavours out of our fresh ingredients and deliver a result that any chef would be happy to put their name to. Hand made with care. Elegre antipasto is prepared by hand in our Sydney kitchens.

## Tomatoes



**Elegre uses a selection of fresh quality imported tomatoes.**

We source all tomatoes direct from growers or local markets. Our tomatoes are selected based on plumpness to ensure they are juicy, ripe, sweet and firm.

### Tomato varieties (available in 2kg tubs)

- Semi-dried
- Sundried
- Sundried strips



## Bell Peppers



Elegre also offer a tasty selection of bell peppers. We start with sweet piquant peppers that are vibrant red and yellow in colour.

These quality ingredients are then hand filled with feta, mascarpone or basil pesto.

### Bell Peppers varieties (available in 2kg tubs)

- Red - Unfilled
- Red - Feta filled
- Red - Mascarpone filled
- Red - Pesto filled



## Chargrilled & Marinated Vegetables



**Our chargrilled and marinated vegetables are hand-picked by our farmers or purchased fresh from the market floor.**

We chargrill them the traditional way, by hand and in small batches. Our vegetables are picked by firmness and colour and prepared as per an old family recipe, to maximize texture and flavour.

### Chargrilled & Marinated Vegetables varieties (available in 2kg tubs)

- Zucchini
- Eggplant
- Sweet Potato
- Red Roasted Capsicum
- Yellow Roasted Capsicum
- Red & Yellow Roasted Capsicum
- Pumpkin
- Italian Antipasto Mix
- Cosmopolitan Mix - Semi Dried Tomatoes & Feta
- Grilled Mushroom
- Grilled Artichoke
- Long Stem Artichoke
- Feta Pieces



## Pesto



**Our Pestos are made with 100% fresh Australian basil, pine nuts, cashew and fresh Parmesan cheese.**

This is pesto as it should be, made to always taste fresh and bursting with flavour. Looking amazing with an attractive vibrant natural green colour from the fresh basil. Available in chunky and smooth.

### Pesto varieties (available in 2kg tubs)

- Chunky
- Smooth



## Olives



**Elegre selects only the highest quality European olives that are then carefully marinated in Australia.**

We meticulously use our secret recipe of herbs and spices. Each individual olive is hand filled with one of a large selection of fillings - ensuring flavour and quality.

### Olive varieties (available in 2kg tubs)

#### Marinated

- Sicilian - Lemon & Garlic
- Sicilian - Lemon & Pepper
- Kalamata Jumbo
- Kalamata Pitted
- Kalamata Jumbo in Fennel Seed & Balsamic
- Kalamata Pitted in Fennel Seed & Balsamic
- Black Mammoth
- Queen Green - Super Mammoth
- Queen Green Pitted - Super Mammoth

- Green & Black - Lemon & Pepper
- Green & Black - Lemon & Garlic
- Green & Black
- Queen Green - Super Mammoth
- Eco Mix - Sicilian, Ligurian, Queen Green, Black Mammoth
- Mixed Italian - Miccio Olives, Sicilian, Ligurian, Split Green
- Deli Mix - Ligurian, Black Mammoth, Queen Green, Pitted Green, Sicilian
- Deli Planet Mix - Ligurian, Black Mammoth, Queen Green, Pitted Green, Sicilian, Capsicum Olive
- Ligurian

#### Filled

- Sundried Tomatoes
- Blue Vein Cheese
- Pesto
- Feta
- Almonds
- Anchovies
- Roasted Garlic
- Chilli
- Capsicum
- Lemon

#### In brine

- Sicilian Green
- Black Mammoth
- Queen Green - Super Mammoth
- Queen Green Pitted - Super Mammoth

- Kalamata Jumbo
- Kalamata Pitted
- Ligurian



# Cooking Wine

Elegre use a process which preserves the delicate primary fruit and extracts only soft tannins for our cooking wines. Grapes are fully de-stemmed and gently crushed with some whole berries.

Our mature vines are carefully maintained in the vineyard to ensure low yields of small berried fruit with intense flavours and tannins. All fruit is picked at night to preserve flavour.

## Tawny Fort

Elegre Tawny Fort is golden in colour, encompassing warm flavours of caramel with a soft oak palate. Aromas of dried fruit, a touch of vanilla/caramel characters all leading to a lingering nutty finish.



## White

The Cooking wines are made with gentle handling to preserve the delicate primary fruit and extract only soft tannins. Grapes are fully de-stemmed and gently crushed with some whole berries, then fermented in open concrete fermenters pumped over twice daily.



## Apera

Elegre Apera is golden tan in colour, with aromas of walnuts and molasses, with hints of green apple and caramel. Encompassing warm flavours of nuts and brine mingle with a well-balanced acidity, together with a little richness in the mouth.



## Red

Pressed in an airbag press when low Baume. Racked three times and matured, then lightly stabilised and filtered before casking. Mature vines are strictly managed in the vineyard ensuring low yields of small berried fruit with intense flavours and tannins. All fruit is picked by machine at night to preserve flavour.



## Marsala

Elegre Marsala is made from an aged port matured with oak. The port base is an average of 5 years old. A mixture of authentic flavours are added to create a rich, aromatic Marsala wine.



Cooking Wine & Antipasto

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## Antipasto

Our chargrilled products are put on the grill, watched and turned by hand, this delivers a consistent and tasty result. Everything we do is designed to produce the taste, texture and experience of home made antipasto. No other antipasto maker in Australia has the same high levels of dedication to authenticity. That is why Elegre is who many top chefs and restaurants turn towards to deliver products that they put their name to.

## Cooking Wines

The Cooking wines and fortified wines are made with gentle handling to preserve the delicate primary fruit and extract only soft tannins. Grapes are fully de-stemmed and gently crushed with some whole berries, then fermented in open concrete fermenters pumped over twice daily. Pressed in an airbag press when low Baume. Racked three times and matured, then lightly stabilised and filtered before casking. Mature vines are strictly managed in the vineyard ensuring low yields of small berried fruit with intense flavours and tannins.

All fruit is picked by machine at night to preserve flavour. Compared to table wines our cooking wines are **VERY COST EFFECTIVE, BEING GST AND WET TAX FREE.** Available via your food service distributor.

Packed in 15 litre cask, our cooking wines are classified as a condiment the wine's sole purpose is for cooking and marinating. Manufactured locally using 100% of the highest quality Australia grown grapes.

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Cooking Wine & Antipasto