

LEONTYNA

Newsletter

December 2009

A year in the grove at Paringa Ridge



Life in the Paringa Ridge Grove this year has been a mixed blessing. Severe heat in January and February seared many groves throughout Victoria with fire burning some in central Victoria. We were very fortunate and came out of summer without any damage but a reduced harvest.

We were champing at the bit to discover the flavours these unusual conditions would impart into our oil and discover what the quality of the oil was.

Harvest day arrived. We assembled early in the morning on the 5th of May. It was dark and wet after 3 days of heavy rain (not a good start to harvest as the mechanical shaker can damage trees that have gorged themselves on moisture from heavy rains).

We were not expecting the results we received and as the harvest bins were being used one by one we started

to call in favours to borrow more fruit bins from our fellow growers and still the fruit kept coming.

In the final wash up we harvested 13 tons of fruit when we were expecting about 9. We were staggered at the results. This was still a reduction on the last year but we had replaced 200 trees and expected a much larger decrease in our fruit harvest.

Tired, dirty and elated at the results we cracked a good Mornington Peninsula Pinot and went to bed exhausted. The culmination of a full years work, love and care was in; now we had to wait for the beautiful oil to show itself. This is always a stressful and exciting part of the year in the grove: will it be worth the effort?

I am delighted to say that the show judging results this year have been nothing short of wonderful with many gold and silver awards going to our two oils. Yes, two. Due to many requests from our keen and dedicated followers, we have decided to package a second blend of Leontyna Olive Oil in a 3 Litre tin. Our Premier 375ml bottle (Picual/Koroneiki blend) offering exceptionally flavoured oil is still available and of very high quality. Our new 3 litre tin (Frantoio/Leccino Blend) has achieved a host of awards in this years events in its own right and we are delighted.



Introducing Leontyna's Grove Manager

We would like to introduce our Grove Manager, Ashley Andrews to you. Ashley has been with us for 3 years now and cares for the trees weekly to ensure we have the best fruit possible, given the natural climate variations we receive on the Mornington Peninsula.

Thank you Ash, for a fantastic year's results.



Shane Murphy, Regional Development Manager for the Shire of Mornington presenting the Prima di Situ to Jill Barson, Julian Barson & Ashley Andrews

Leontyna Website launch

As we have just launched our website (www.leontyna.com.au), I would encourage you to logon and take a look. We will be updating it regularly with contribution recipes from Chefs and other contributors, using our oil. We hope you find it interesting and useful and please feel free to offer suggestions for inclusion. Whilst you are there, register for our next newsletter and news on upcoming events.



LEONTYNA

Leontyna—the oil of choice by the professionals

We are thrilled to announce that many restaurants have taken up Leontyna Oil as their olive oil of choice. The newest Chef to adopt our flavoursome offering is Jacques Reymond who has generously offered this recipe for you to try. The flavour of our Picual/Koroneiki blend lends itself beautifully to this dish. It is also great for finishing steamed or pan fried fish by drizzling a little over the fillet before serving.



JACQUES REYMOND
C U I S I N E d u T E M P S

Olive Oil Ice Cream

Ingredients

250ml milk
50ml cream
20g milk powder
½ tsp tremoline (stabiliser)
200ml olive oil
½ dry vanilla bean
¼ tsp dry kaffir lime zest
flake salt & pepper



- Bring milk and cream to 30°C; add tremoline and milk powder and bring to 80°C.
- Add vanilla; cool in fridge until room temperature.
- Add kaffir lime zest, and a pinch of salt and pepper; infuse for 1 minute; strain.
- Put milk mix in Thermo-mix (blender) on speed 5; drizzle in olive oil until all has been emulsified.
- Pour into Paco-jet container and freeze for at least 24 hours before churning.

**A SPECIAL THANK YOU TO JACQUES FOR HIS
GENEROSITY IN SHARING HIS RECIPE**

GOLD! GOLD! GOLD!

Another outstanding year with Leontyna Oil winning Gold and Silver awards listed on the right, in addition to another 5 Bronze awards.

Some comments from the judges :

Frantoio/Leccina

"Sweet banana flavour, medium herbaceous intensity"

Picual

"Fresh Salad herbs and green apple aromas. Interesting spice flavour and a warming pungency."

2009 Awards

Prima di Situ	Mornington Peninsula Olives -	Picual
Gold Award	Mornington Peninsula Olives -	Picual
Gold Award	Olives SA EVOO Awards -	Picual
Silver Award	Olives SA EVOO Awards -	Frantoio/Leccino
Silver Award	Olive Producers (NE Vic) -	Picual/Koroneiki
Silver Award	Olive Producers (NE Vic) -	Frantoio/Leccino
Silver Award	Sydney Royal Fine Food Show	Picual/Koroneiki

... and a host of Bronze awards from the Sydney Royal Fine Food Show, Australian Olive Association - 13th National EVOO Show and RASV Royal Melbourne - Fine Food Awards.

Where to buy

You are able to purchase our award winning oil on line : www.leontyna.com.au or at any of the retailers listed.

Merricks Estate, Thompsons Lane, Merricks North

The Long Table, Shoreham-Red Hill Road, Red Hill

Mt Eliza Deli, 104 Mt Eliza Way, Mt Eliza

Let's Unwine, 65 High Street, Berwick

Paringa Estate, Paringa Road, Red Hill

Balnarring Village Meats, Shop 16 Balnarring Village Shopping Centre

Red Hill Cool Store, 1012 Mornington-Flinders Road, Red Hill

Red Hill Cellars and Supermarket, Shoreham-Red Hill Road, Red Hill

Pete n Rosies, Deli Section Prahman Market, Prahman

Cooper and Milla Deli and Café, 1094 High Street, Armadale

Order now in time for Christmas

Leontyna EVOO (Extra Virgin Olive Oil)

Size : 375ml bottle

Blend : Picual/Koroneiki

Price : \$19.00

Size: 3 litre tin

Blend : Frantoio/Leccino

Price: \$50.00

Postage and Packaging Price

Add : \$10.00

Email : info@leontyna.com.au

Web : www.leontyna.com.au

Phone : 0419 777 437



Seasons Greetings