

Robert Lambert



Robert Lambert Newsletter

Specials and Recipes

In This Issue

[Video](#)
[New Seasonal Products](#)
[Savory Recipes](#)
[Dessert Recipes](#)
[Cocktail Recipes](#)

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Greetings!

My favorite moment in a customer's story is when a group of guests try a deceptively simple dish containing one of my products, and they suddenly all realize together--Wow! It's so much more! My ingredients are costly, the hours are long and the profit margin...not so much. But getting together with family & friends is precious time--and to be chosen to enhance those times and to become a part of your memories is priceless!

Many of you are as passionate as I am about exotic citrus & fruit varietals, chocolate, spirits and all the finest ingredients I use, and I love hearing how you use my work. If you have special recipes/creations using Robert Lambert products send them and I'll share them in future mailings. For each one used, you will be credited and receive a special thank you product as well! Meanwhile, please enjoy the recipes/suggestions below. Let them help inspire your favorite times!

My very best,
Robert Lambert

VIDEO

A brief homage to my grandmother, my family and the work ethic & striving for excellence I learned from them.



THREE NEW SEASONAL ONLY PRODUCTS

Save on shipping to celebrate!

Summer Fruitcake, Rangpur Lime Marmalade and Four Orange Marmalade!

To celebrate them I am offering a special discount code on shipping for all orders placed through 6/7/12. In the Ordering Instructions box on the Shopping Cart page type in RLSRING\$5. Easy!



RECIPES: SAVORY

RL MARMALADE SELECTIONS: At breakfast they are the best companions toast, biscuits & muffins have ever known, but there's more...like this exceptional appetizer dubbed "Beauty & the Brie":



Cut a wheel of brie cheese in half from the side. Spread a layer of your favorite Marmalade on the lower half and place the top half over it. Paint the top with edible gold paint for a distinct touch and serve with crackers or warm crescent rolls!

Don't forget about Lambert Marmalade and grilling! RL Marmalade, Teriyaki or Soy Sauce and your imagination is sheer magic!

BRAISED VEGETABLES FOR THE GRILL OR BROILER: Simple, with incredible flavors...and this works remarkably well with Asparagus, Carrots, Potato Wedges, Red & Green Pepper Slices, Broccoli Spears, Cauliflower & Artichokes All but the peppers should be steamed to appropriate pre-grill/broiler tenderness. Brush your vegetables with RL Salt Preserved Meyer Lemon or RL Salt Preserved Rangpur Lime. Drizzle with Olive Oil and they're ready to be grilled/broiled to perfection. The savory citrus spice combinations react uniquely to the natural flavors of each vegetable. Heavenly!

The RL Salt Preserved Lemon and Lime products have boundless applications! They are exceptional for grilled chicken, pork & seafood! They are also secret (sshhh) ingredients in...

HUMMUS a-la LAMBERT:

In the bowl of a food processor, combine one-half cup of plain yogurt, one garlic clove, one tablespoon of Robert Lambert Salt Preserved Rangpur Limes or Meyer Lemons, one tablespoon of toasted sesame oil, one half teaspoon of cumin and a dash of Tabasco sauce. When these six ingredients are mixed, add one fifteen oz. can of drained garbanzo beans. Process to a desired texture and transfer the mixture to a serving bowl. Stir in two tablespoons of chopped parsley &

smooth. Serve with a basket of pita wedges!

In fact, they are so versatile that you will want to adorn the rims of chilled Martini Glasses and sneak some finely chopped dashes into your favorite Martini recipe for a DIRTY CITRUS MARTINI!

PORK TENDERLOIN MEDALLIONS WITH DARK CHERRIES IN MERLOT SYRUP GLAZE:

Slice uncooked pork tenderloins into medallions (approx. one half inch thick). Saute in olive oil on medium heat, two minutes on each side (until cooked). Remove medallions from pan and pour merlot syrup from a jar of award-winning Robert Lambert Dark Cherries in Merlot Syrup into the pan. Combine with an equal amount of stock and reduce it slightly to thicken it. Place the cherries (pits removed first) on the medallions and pour the reduced stock/syrup over the cherries/medallions. Plate & cover (or keep warm in a chafing dish). Extraordinary flavors!

RECIPES: DESSERT

Desserts, Desserts and more Desserts!

Robert Lambert Fruitcakes have been honored extensively in food & media circles as being among the finest you can buy. That is always humbling and it's especially satisfying to discredit those silly fruitcake jokes and restore the honor to these highly artistic endeavors. Fruitcake is ALL SEASON and to prove it, I've added a new SUMMER FRUITCAKE with a decidedly tropical influence.



ROBERT LAMBERT SIMPLE & ELEGANT CHEESECAKE

CHEESECAKE CRUST

1 1/2 cups graham cracker crumbs
1 stick butter
1 tbsp. cinnamon

Melt butter and combine with graham cracker crumbs and cinnamon. When completely mixed, press into the bottom of a Springform pan and prebake 10 min. at 350* (varying diameter determines a thicker or thinner crust)

CAKE

1 1/2 lbs. cream cheese (24 oz)
1 cup sugar
4 eggs
1/4 cup liqueur

Beat together cream cheese and sugar, beat in eggs one at a time til smooth, beat in your choice of liqueur. They can correspond to your choice of topping (Grand Marnier for the citrus marmalade varieties, framboise for the Raspberry Champagne Jelly, etc.). You can also omit the liqueur and fold ribbons of preserves, marmalade, chocolate sauces, hot ginger caramel sauce, etc. into the batter once it has been

poured into the Springform pan.

Bake for 30 min. at 350*, 30 min. at 325* Cool before adding your choice of topping.

The beauty of a simple recipe is the flexibility it affords you. It's okay to make your cheesecake well ahead of serving it. In fact, after 2 days texture and flavor actually improve and it is optimum to serve.

Top with one of RL's chocolate sauces, preserves or Hot Ginger Caramel Sauce (also great on ice cream!)

LAMBERT SIGNATURE THUMBPRINT COOKIES

Light, portable, layers of flavor and ideal for Spring & Summer BBQ's, Picnics, Holidays, the Beach...

1 Cup of Butter (softened)

2/3 Cup sugar (Cane or Turbinado)

1/2 teaspoon of Vanilla

1 tablespoon of Robert Lambert Syrup (your choice of Thai Ginger, Yuzu, Kaffir Lime, Bergamot, Blood Orange, Rangpur Lime, White Ginger)

2 Cups of all-purpose flour

Choice of Robert Lambert Rare Jams, Jellies & Marmalade Varieties

Preheat an oven to three hundred and fifty degrees. Combine one cup of butter (softened) with two-thirds of a cup of sugar (white or turbinado). Mix in one half teaspoon of vanilla or almond extract (both are equally perfect for these cookies). Add in two cups of all purpose flour and mix until the dough comes together. Roll dough into balls (about one inch). Place on an ungreased cookie sheet (or parchment lined cookie sheet) and make a small hole in the center of each ball with your thumb (don't go too deep). Fill the hole with your choice of Robert Lambert marmalade or jelly. Bake approximately fifteen minutes or until lightly browned (not all ovens bake the same way so check on them after twelve minutes.

RL's Five Lime Marmalade, Seville Orange Marmalade and Raspberry Champagne Jelly are all exceptional filling choices. Delightful, elegant cookies with fillings that raise the bar to new heights!

RECIPES: COCKTAILS

THE CHERRY BOMB (an RL Original Champagne Cocktail)

One of a kind! Swirl a teaspoon of the syrup from Robert Lambert's Dark Cherries in Merlot Syrup around the inside of a champagne flute. Fill with chilled champagne and drop a Dark Cherry (they have pits) into the center. The colors, taste...like nothing you can imagine...until you savor it!

MALTED MILK BAILZ It's never about the simplicity...that's just a bonus. It's about the flavors...

IN A BLENDER Combine ice with the unique and wondrous ingredients that comprise RL's Malted Milk Chocolate Sauce

(about 2 heaping tablespoons per person) with 1 1/2 oz of Baileys - per person) Blend to frozen drink perfection! There is NOTHING like this!

RANGPUR LIME MARGARITA
1 oz. Tequila
1 tablespoon RL Rangpur Lime Syrup
Juice of 1/2 lime
1/2 cup of ice

Blend until smooth and slushy. Run a lime wedge around the rim of a glass and dip into some coarse salt (if salted rim is desired). This is a genuinely different Margarita...and you will LOVE IT!



All Robert Lambert Syrups are not only the impetus for fantastic cocktail creations, but they are also extra special ingredients in smoothies and non-alcoholic punches.

Sincerely,

Robert Lambert



Try it FREE today.