

# FigJam News



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Hello

Welcome to the second edition of our newsletter. We hope this finds you well. You can read about our plans for Father's Day to help you celebrate in style, some secret hollandaise sauce tips and a change to our opening hours.

Happy reading and we look forward to seeing you soon!

Best wishes,

The Fig and Walnut team



## Father's Day



For Father's Day we've got your back covered so that you'll be the favourite child!

Book a table for you and the family, relax and enjoy the usual brunch and lunch options or try our Father's Day specials -Smoked Brisket Reuben's Sandwich or a breakfast cassoulet including sausage and soft eggs with crusty thick sourdough!

Call 9687 2665 to book a table for 3 September 2017 - Father's Day.

## New opening hours

There's no rest for the wicked, right?

Due to popular demand and so many of you asking when are we going to be opening on Mondays we are pleased to announce that we'll be opening 7 days a week from Monday 11 September.

**Monday to Friday 7am – 3pm**

**Saturday and Sundays 8am – 3pm**

Please note that the kitchen stops cooking an hour before close but we always have a range of fresh deli options, coffees, teas and sweet treats til close.



### Do you follow of Humans of Seddon, Kingsville and Yarraville?

John who manages this Facebook page is journalism qualified and is bringing back the art of the long form interview. He recently interviewed Vera Co-Owner of Fig and Walnut. And he has also interviewed Kenny Weir who was Vera's partner in crime for the recent fundraiser for Climate for Change. You can read both of their stories as they both make great reading. Check it out: [Humans of Seddon, Kingsville and Yarraville](#)

## Secret to great Hollandaise Sauce



### Ingredients

- 500ml red wine vinegar
- tarragon
- lemon thyme
- 3 large free-range egg yolks
- 200ml melted and skimmed unsalted butter
- squeeze lemon juice

### Method

1. Boil the vinegar and reduce by half. Put it aside to cool
2. Boil a large pan of water, then reduce to a simmer. Using a large balloon whisk, beat together the yolks and 2 tsp of the reduced wine vinegar in a heatproof bowl that fits snugly over the saucepan.
3. Beat vigorously until the mixture forms a foam, but it's important that the sauce doesn't get too hot. Take the sauce off and on the heat while you whisk, scraping the sides with a spatula. You are aiming for a light yellow airy foam. When you lift the whisk you should be able to draw ribbons in your mixture.
4. Whisk in a small ladle of the warmed butter, a little at a time, then return the bowl over a gentle heat to cook a little more. Remove from the heat again and whisk in another ladle of butter. Repeat until all the butter is incorporated and you have a texture as thick as mayonnaise.
5. Finally, whisk in lemon juice, salt, tarragon and lemon thyme to suit your taste buds.



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We hope you enjoyed reading FigJam News. We want to keep you up to date with all of the news, views, events, celebrations, hairstyles, fads, recipes from Fig & Walnut. You name it. Let us know what you want to read about in the next edition!