



GIVE THE GIFT OF TASTE

— FESTIVE CATALOGUE 2017 —





M E R R Y C H R I S T M A S
F R O M H U B E R ' S



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www.hubers.com.sg/christmas



PLEASE TAKE NOTE OF
THE FOLLOWING



Please visit www.hubers.com.sg/christmas to place your orders.



A deposit of \$50 is to be made online and the balance amount payable upon collection of items from the store. Please check out our opening hours during the festive season on the last page.



No home deliveries from 21st December to 3rd January 2018.



Place your order for Christmas items online.
Shop in person in the store for all other items.



Our regular online store will be closed for self-collection and home delivery from 21st December to 3rd January 2018.

Orders close Friday 15th December 2017, 8pm



TURKEYS



Roasted turkey
* Picture for illustration only *



USA FROZEN TURKEY WITH NECK & GIBLETS

NORBEST	APPROX. WEIGHT	PRICE
Frozen OR	8 - 10 lbs / 4 kg	\$53 / pc
Defrosted, plain OR	10 - 12 lb / 5 kg	\$63 / pc
Defrosted, marinated OR	12 - 14 lbs / 6 kg	\$73 / pc
Defrosted, stuffing of your choice, plain or marinated	14 - 16 lbs / 7 kg	\$83 / pc
	16 - 18 lbs / 8 kg	\$93 / pc
	18 - 20 lbs / 9 kg	\$103 / pc

Stuffings sold separately



USA BONE-LESS TURKEY BREAST, DEFROSTED

NORBEST	APPROX. WEIGHT	PRICE
SINGLE BREAST		
Skin-on, netted, plain OR marinated	2 kg	\$33 / kg
Skin-off, netted, plain OR marinated	2 kg	\$36 / kg
DOUBLE BREAST		
Skin-on, netted, plain OR marinated	4 kg	\$33 / kg
Skin-off, netted, plain OR marinated	4 kg	\$36 / kg

Norbest turkey production practices are humane, with the health and comfort of the birds of paramount importance. Turkey shelters provide maximum protection from predators, disease, and bad weather. The birds are fed a balanced diet comprised mostly of corn, soybean meal, minerals and vitamins. Fresh water is available at all times. The turkeys are not fed growth hormones.

Singapore does not permit the import of fresh turkeys therefore ours are imported frozen from USA.

Our turkeys have been brined to ensure juicier results. Turkeys are best when served freshly roasted, hot from the oven. It is not recommended to re-heat or re-roast poultry products. Let us help with the de-frosting and stuffing, so all you have to do is pre-heat your oven to 160°C and roast your turkey according to our cooking suggestions.



The marinate we use for turkeys: olive oil, salt, spices, rosemary, sage, and marjoram.

✦

H O M E M A D E
S T U F F I N G S
& C H I P O L A T A S



Home-made with our traditional recipes that have delighted our customers for many years



(top to bottom)
Chestnut stuffing / Chicken and mixed mushrooms stuffing / Sage stuffing



Cooking instructions for your chosen stuffing:

All stuffings come in a plastic casing. To cook, place the stuffing in 75°C water and poach for 45 minutes. Remove plastic casing before slicing. To stuff the birds, cut the plastic casing on one side and push the stuffing out.

HUBER’S HOME-MADE TURKEY STUFFINGS

	APPROX. WEIGHT	PRICE
Chestnut, raw Made with veal, pork, chestnuts, celery, raisins, cognac, etc.	600 g /pc	\$19 /pc
Sage, raw Made with veal, pork, fresh sage and other fresh herbs, celery, breadcrumbs, etc.	600 g /pc	\$19 /pc
Chicken and mixed mushroom, raw Made with chicken, fresh button mushrooms, morels, cèpes, brioche, etc. (No pork)	600 g /pc	\$19 /pc
All stuffings are sold raw		

HUBER’S HOME-MADE CHIPOLATAS

	APPROX. WEIGHT	PRICE
Venison, Bacon Red Wine chipolata, raw, fresh	30 - 35 g /pc	\$31 /kg
Gingerbread flavoured pork chipolata, raw, fresh	30 - 35 g /pc	\$29 /kg
Pork chipolata, raw, fresh	30 - 35 g /pc	\$28 /kg
Veal chipolata, cooked with a hint of lemon	30 - 35 g /pc	\$30 /kg
Italian pork chipolata, cooked with garlic and fennel	30 - 35 g /pc	\$26 /kg
Chicken chipolata, cooked (No pork) with chopped parsley	30 - 35 g /pc	\$22 /kg

Huber's produces sausages the traditional way using only top quality ingredients. We use only natural casings and do not add fillers or MSG to our sausages. Our sausages are gluten-free with the exception of a few types (highlighted below) whose recipe calls for breadcrumbs, beer, etc. Our secret recipe ensures that the taste of our sausages is unique and unmatched.

Cooking instructions for your chosen haggis:

Remove printed label prior to cooking.

Oven: Preheat oven to 180°C, wrap haggis in foil and place in oven-proof dish with about 2cm of water for 70 minutes. Remove casing and clips before serving.

Microwave: Remove casing and clips, cut into pieces and place in a microwave dish. Cover and use medium heat for 10 minutes. Stir occasionally.

MACSWEEN HAGGIS

An alternative to Christmas stuffings.

	APPROX. WEIGHT	PRICE
Lamb Haggis	454 g /pc	\$16.30 /pc
Vegetarian Haggis	454 g /pc	\$16.30 /pc

Macswheen is a third-generation family firm passionate about making great-tasting foods using the best ingredients and family recipes that are virtually unchanged in 60 years. All their products are hand-made with great care. Macswheen Haggis is a great alternative to Christmas stuffings for your turkey.

DUCKS & GEESE



Hungarian duck, defrosted, plain



HUNGARIAN FROZEN DUCK WITH GIBLETS

GOLDENFOOD	APPROX. WEIGHT	PRICE
Frozen OR	2 kg	\$20 /kg
Defrosted, plain OR	2 kg	\$20 /kg
Defrosted, marinated OR	2 kg	\$20 /kg
Defrosted, stuffing of your choice, plain or marinated	2 kg	\$20 /kg
Stuffings sold separately		



HUNGARIAN FROZEN GOOSE WITH GIBLETS

GOLDENFOOD	APPROX. WEIGHT	PRICE
Frozen OR	4 kg	\$29 /kg
Defrosted, plain OR	4 kg	\$29 /kg
Defrosted, marinated OR	4 kg	\$29 /kg
Defrosted, stuffing of your choice, plain or marinated	4 kg	\$29 /kg
Stuffings sold separately		

With 25 years of experience, Goldenfood offers their premium goose and duck meat through a full vertical integration thereby guaranteeing full traceability. The goose (golden goose), which has its own genetic line, and the cherry valley duck parent stock provide the basis for the high-quality Goldenfood brand. Their company is the largest waterfowl hatchery with modern technology in Central-Eastern Europe.

Geese and ducks are best served freshly roasted, hot from the oven. It is not recommended to re-heat or re-roast poultry products.

Let us help with the defrosting and/or stuffing so all you have to do is pre-heat your oven to 160°C and roast it according to our cooking suggestions.



The marinate we use for ducks and geese: olive oil, salt, spices, rosemary, sage, and marjoram.

HAMS



Semi-bone honey baked ham, skin-off, knuckle bone-in, glazed with honey, cooked

Learning the trade from his father Mr. Ernst Huber, Ryan Huber continues the tradition of producing hams using the best quality ingredients. This ensures the natural taste of our hams and its integrity, something Ryan is proud to feed to his kids.

BONE-IN HAM

	APPROX. WEIGHT	PRICE
Smoked ham: skin-on, cooked	6.5 - 7.5 kg	\$31 /kg
Honey baked ham: skin-off, glazed with honey, cooked	6.5 - 7.5 kg	\$33 /kg
Cooked ham: skin-off, minimum 0.5cm fat Perfect for those who would like to glaze the ham at home	6.5 - 7.5 kg	\$30 /kg

SEMI-BONE HAM

	APPROX. WEIGHT	PRICE
Smoked ham: skin-on, knuckle bone-in, cooked	4.5 - 5.5 kg	\$34 /kg
Honey baked ham: skin-off, knuckle bone-in, glazed with honey, cooked	4.5 - 5.5 kg	\$36 /kg
Cooked ham: skin-off, minimum 0.5cm fat Perfect for those who would like to glaze the ham at home	4.5 - 5.5 kg	\$33 /kg
Glazed ham hock: bone-in, skin-off, cooked	0.9 - 1.3 kg	\$26 /kg

BONE-LESS HAM

	APPROX. WEIGHT	PRICE
Kurobuta ham: skin-off, fat-on, cooked, round shape	2.5 - 3 kg	\$47 /kg
Premium cooked ham: skin-off, little fat on	1.3 - 1.5 kg	\$38 /kg
Premium smoked ham: skin-off, cooked	OR	\$41 /kg
Premium honey baked ham: skin-off, glazed with honey, cooked	2.8 - 3 kg	\$47 /kg
Premium smoked turkey ham: skin-off, cooked	1.9 - 2 kg	\$49 /kg

SALTED GAMMON HAM

Please order with a minimum notice of 5 working days.
Uncooked, netted. Mildly salted and do not require soaking in water.

	APPROX. WEIGHT	PRICE
Bone-in, skin-on	4 - 7 kg	\$29 /kg
Bone-in, skin-off, minimum 0.5cm fat on	4 - 7 kg	\$30 /kg
Bone-less, skin-on	2.5 - 5.5 kg	\$31 /kg
Bone-less, skin-off, minimum 0.5cm fat on	2.5 - 5.5 kg	\$33 /kg
Increments of 500g		

B E E F



Stockyard 200+ days grain-fed Angus prime rib



AUSTRALIAN BEEF

STOCKYARD	APPROX. WEIGHT	PRICE
200+ days grain-fed Angus ribeye	To order	\$104 /kg
200+ days grain-fed Angus sirloin		\$99 /kg
200+ days grain-fed Angus prime rib		\$89 /kg

Stockyard's long grain-fed beef is derived from Angus cattle fed for a minimum of 200 days with a specially formulated-high energy grain ration, at the award-winning Kerwee Feedlot. Stockyard does not use hormone growth promotants, antibiotics, animal by-products or genetically modified (GMO) feedstuff on its cattle.

AUSTRALIAN WAGYU

STOCKYARD	APPROX. WEIGHT	PRICE
Wagyu ribeye Marble score of 6 to 7	To order	\$152 /kg
Wagyu sirloin Marble score of 6 to 7		\$152 /kg

Stockyard is Australia's leading exporter of Wagyu beef. The cattle are fed in feedlots on a ration exclusively designed by the in-house Japanese nutritionist.

JAPANESE WAGYU

TORIYAMA UMAMI	APPROX. WEIGHT	PRICE
Wagyu A4 ribeye	To order	\$299 /kg
Wagyu A4 sirloin		\$299 /kg

The Toriyama Company applies a methodology that measures the level of umami in the meat by analysing four flavours, namely, sweetness, saltiness, acidity, and bitterness to find the strongest umami level in wagyu meat then it uses the genetics of cattle that produces high umami scores. This has proven to be a unique selling proposition for Toriyama wagyu.


US BEEF

AURORA	APPROX. WEIGHT	PRICE
Corn-fed Prime Angus ribeye	To order	\$110 /kg
Corn-fed Prime Angus sirloin		\$105 /kg
Corn-fed Prime Angus fillet		\$155 /kg
Corn-fed Prime Angus bone-less short rib meat For grilling or braising		\$78 /kg

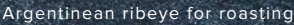
Aurora Packing Company is located in Illinois, Chicago. The company was founded in 1939 and is the last remaining great meat packing company in Chicago – a city known for great food and the finest beef. The name "Aurora" has become synonymous with the best.

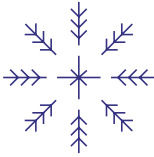
The Australian 200+ days grain-fed Angus beef is derived from Angus cattle fed with specially-formulated high energy ration for a minimum of 200 days at the award-winning Kerwee feedlot. Our supplier does not use growth hormones, antibiotics, animal by-products or genetically modified feedstuff on their cattle.

- * All items are available plain or marinated, for steak or roast.

 The marinade we use for beef : olive oil, salt, paprika, pepper, thyme, and rosemary.

B E E F





ARGENTINEAN BEEF

RIOPLATENSE	APPROX. WEIGHT	PRICE
Angus grass-fed ribeye	To order	\$61 /kg
Angus grass-fed sirloin		\$61 /kg
Angus grass-fed fillet		\$92 /kg

Bred in Pampas, a region with adequate moisture,a mild climate, rich soil and vast terrain, the cattle feed on fine grass so they are fattened better and quicker. The ideal terrain also lets them walk and graze freely on the grass (up to 200km in their 2.5-year lives) – just perfect for their muscle development. No growth hormones used.

MIN. 45-DAYS DRY AGED AUSTRALIAN BEEF

Limited stock

STOCKYARD	APPROX. WEIGHT	PRICE
200-days grain-fed Angus prime rib	To order	\$110 /kg
200-days grain-fed Angus ribeye		\$137 /kg
200-days grain-fed Angus sirloin		\$137 /kg

Stockyard's long grain-fed beef is derived from Angus cattle fed for a minimum of 200 days with a specially formulated-high energy grain ration, at the award-winning Kerwee Feedlot. Stockyard does not use hormone growth promotants, antibiotics, animal by-products or genetically modified (GMO) feedstuff on its cattle.

MIN. 35-DAYS DRY AGED US BEEF

AURORA	APPROX. WEIGHT	PRICE
Corn-fed prime Angus sirloin	To order	\$159 /kg
Corn-fed prime Angus ribeye		\$160 /kg

Aurora Packing Company is located in Illinois, Chicago. The company was founded in 1939 and is the last remaining great meat packing company in Chicago – a city known for great food and the finest beef. The name "Aurora" has become synonymous with the best.

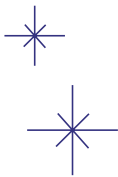
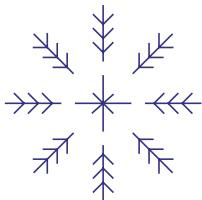
* All items are available plain or marinated, for steak or roast.
🌿 The marinate we use for beef : olive oil, salt, paprika, pepper, thyme, and rosemary.

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OTHERS

	APPROX. WEIGHT	PRICE
Fondue Chinoise / Shabu Shabu on Platter	To order	
Canadian pork loin		\$38 /kg
Argentinean Angus grass-fed sirloin		\$64 /kg
Dutch milk-fed veal loin		\$95 /kg
Stockyard 200-days grain-fed Angus sirloin		\$102 /kg
Australian lamb loin		\$115 /kg
Stockyard Wagyu sirloin		\$152 /kg
Fondue Bourguignonne		\$97 /kg
Grass-fed beef only, cut from the fillet		
Beef Carpaccio		\$105 /kg
Grass-fed beef only, cut from the fillet.		
60 grams per portion		



Fondue Chinoise is known as hotpot in Asia.

VEAL & LAMB



Lamb cutlets



DUTCH VEAL

T BOER	APPROX. WEIGHT	PRICE
Dutch milk-fed veal rack, 6-bones For roast	To order	\$87 /kg
Dutch milk-fed veal chop For pan fry		\$90 /kg

Slaughterhouse T. Boer is the only veal slaughterhouse in the Netherlands with a royal distinction. The company slaughters and processes some 6,500 milk-fed Friander calves every week, using professional expertise based on more than 100 years' experience.

AUSTRALIAN VEAL

VICTORIA VEAL	APPROX. WEIGHT	PRICE
Australian free-range veal Osso Buco Individual pieces	To order	\$51 /kg

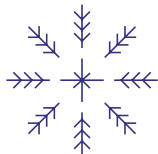
This brand of veal is derived from selected calves of around 120kg, not so light in colour as Dutch veal, but still tender with a delicate flavour.

AUSTRALIAN LAMB

All items are available plain or marinated

THOMAS LAMB	APPROX. WEIGHT	PRICE
Crown, 16 ribs	1.4 kg	\$90 /kg
Crown, 24 ribs	2.1 kg	\$90 /kg
Cutlets	90g /pc	\$87 /kg
Rack, cap-off, 8 ribs	0.7 kg	\$87 /kg
Leg, bone-in	2 - 2.2 kg	\$32 /kg
Leg, semi-bone, netted	1.8 - 2 kg	\$37 /kg
Leg, bone-less, netted	2 kg	\$35 /kg
Shoulder, bone-less	1.2 kg	\$32 /kg

The Southern regions of Australia, with their open, lush, green pastureland, provide the perfect conditions to raise quality lamb.



The marinate we use for lamb : olive oil, salt, spices, rosemary, sage, and mint.

PORK



Canadian pork loin, skin-on, bone-less, straight score



US KUROBUTA PORK (IMPORTED FROZEN)

BERKSHIRE MEATS	APPROX. WEIGHT	PRICE
Rack / chop, skin-off, rib bone-in For steak or roast	Min 1.5 kg	\$62 /kg
Neck, skin-off, bone-less For steak, roast or shabu shabu	To order	\$39 /kg
Belly, skin-off For roasting, glazing or braising	To order	\$34 /kg

All hogs are raised naturally, which means no synthetic growth hormones or antibiotics are used. Flavour, juiciness, tenderness and colour are assured by genetic purity.

CANADIAN PORK

PRIMROSE FARM	APPROX. WEIGHT	PRICE
Loin, skin-on, bone-less Fat thickness of approximately 1.5cm to 3cm. Choice of diamond or straight scoring	To order Min 1.5 kg	\$35 /kg
Rack, maximum 9 ribs, skin-on Fat thickness of approximately 1.5cm to 3cm. Choice of diamond or straight scoring	To order Min 2 kg	\$34 /kg
Loin with belly, bone-in, middle cut Choice of diamond or straight scoring	To order Min 3.5 kg	\$30 /kg
Belly, skin-on, bone-less Choice of diamond or straight scoring	To order	\$32 /kg
Belly, skin-on, soft bone-in Choice of diamond or straight scoring	To order	\$33 /kg

Our Canadian pork is fully traceable and raised without the use of growth hormones and feed additives such as DDGS and Ractopamine.



SPECIALITY PORK

	APPROX. WEIGHT	PRICE
Schufeli, Swiss style Smoked pork shoulder, bone-in, uncooked	To order 1.2 - 1.5 kg	\$28 /kg
Kassler Braten mit Knochen Smoked pork loin, bone-in, uncooked	To order Min 1.5 kg	\$31 /kg
Pork Knuckle Seasoned and cooked. Ready to roast for the crispy crackling	To order 1 kg /pc	\$20 /kg

SPANISH PORK (IMPORTED FROZEN)

	APPROX. WEIGHT	PRICE
Spanish suckling pig Frozen or defrosted	3 - 4 kg OR 4 - 5 kg	\$43 /kg
Suckling pig frenched rack, skin-on	± 2.4 kg (2pcs/pkt)	\$74 /kg
Suckling pig loin & belly, rolled, skin-on	± 1.9 kg	\$41 /kg
Suckling pig shoulder, bone-in, skin-on	± 1.5 kg	\$25 /kg

VENISON &
OTHERS



French whole quail, bone-in



AUSTRALIAN VENISON (IMPORTED FROZEN)

MANDAGERY CREEK	APPROX. WEIGHT	PRICE
Venison leg, bone-less For roast or stew	To order	\$54 /kg
Venison loin, denuded, bone-less For roast or pan fry		\$118 /kg
Venison shoulder For roast or stew		\$37 /kg

Mandagery Creek Australian Farmed Venison was established in July 2002. The company produces a lean and subtle venison that makes for an exciting, accessible and healthy alternative red meat. A family business, Mandagery Creek Australian Farmed Venison sources meat from its red deer farm in Orange New South Wales, and other selected farms in New South Wales and Victoria. All Mandagery Creek venison stock is free-range, pasture-fed, and free from all antibiotics, stimulants and growth promotant hormones.

FRENCH PIGEON (IMPORTED FROZEN)

ATELIER ADP	PRICE
Pigeon, bone-less 2 pieces / 480g per tray	\$48 /tray
Pigeon, bone-in 1 piece / 400g per tray	\$27 /tray

FRENCH QUAIL (IMPORTED FROZEN)

ATELIER ADP	PRICE
Whole quail, bone-less 2 pieces / 300g per tray	\$21 /tray
Whole quail, bone-in 4 pieces / 950g per tray	\$36 /tray

Atelier ADP packs their quails and pigeons under the L'Imperial d'Angelin brand. There is only one hatchery (integrated) and one breeder, so all quails come from the same place, and benefit from the same way of breeding. Unlike big producers, quails are farmed in a natural way, and slaughtered older than usual, 45 days versus 35 to 40 days in average. The breed of this quail is unique, as being developed only by this hatchery, in a traditional and rustic way.

To prepare the quail:

Season with salt and pepper.
Melt some butter on a frying pan on medium / high heat.
Let the butter brown and quickly add the quail, breast side down. Let it brown then place in the oven 220°C for about 8 to 10 minutes. Remove, turn over and return to the oven for another 8 to 10 minutes. The colour of the skin should be nice and golden brown. The juice coming out should be clear and not bloody. If not cooked, return to the oven for another few minutes, serve immediately or rest it on a meat rack uncovered. Serve with a stick of rosemary on the quail. Goes with a nice hot Port & Black Trumpet Mushroom Sauce.



fresh stock

beef glaze

STORAGE INSTRUCTIONS
Keep frozen at -18°C

USER INSTRUCTIONS
Use immediately after thawing.
Refreeze unused portion immediately.

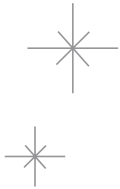
PRODUCT OF SOUTH AUSTRALIA
www.freshstock.com.au
Gluten Free

NUTRITIONAL INFORMATION

	2 SERVING PER PACKAGE 250g	AVG QTY PER 100g
ENERGY	588 kJ	235 kJ
PROTEIN	23.0 g	9.2 g
FAT - total	4.6 g	1.8 g
- saturated	1.6 g	0.7 g
CARBOHYDRATE	1.4 g	0.6 g
- sugars	1.9 g	0.4 g
SODIUM	61 mg	24 mg

INGREDIENTS: beef meaty bones, water, onion, carrot, celery, beef concentrate (contains soy).

500g



SAUCES

	APPROX. WEIGHT	PRICE
Beerenberg Mint Jelly	290 g	\$5.15 /btl
Beerenberg Cranberry Jelly	280 g	\$6.80 /btl
Beerenberg Apple sauce	250 g	\$5.15 /btl
Hero Apple sauce	880 g	\$9.10 /pkt
Fassler Black Pepper sauce	500 g	\$7 /pkt
Fassler Champignon Cream sauce	500 g	\$6.20 /pkt
Gravad Lax sauce	150 g	\$3.50 /pkt
Cocktail sauce	150 g	\$3.50 /pkt
Turkey gravy	500 g	\$7 /pkt
Beef Glaze	500 g	\$19.80 /pkt
Red Wine Jus	125 g	\$7.90 /pkt

SOUPS

	APPROX. WEIGHT	PRICE
Lobster bisque	500 g	\$7.90 /pkt
Crab bisque	500 g	\$7.90 /pkt
Clam chowder	500 g	\$7.45 /pkt

FISH / SEAFOOD

	APPROX. WEIGHT	PRICE
Smoked Atlantic salmon, sliced	100 g	\$7.60 /pkt
Smoked Atlantic salmon, sliced	200 g	\$14.60 /pkt
Smoked Atlantic salmon, sliced	500	\$33 /pkt
Gravad Lax, salmon marinated with dill	200 g	\$14.90 /pkt



A GREAT CHRISTMAS GIFT

Swiss apple balsamic vinegar	\$64.70
Huber's Steak Knives, set of 2	\$56
Huber's Steak Knives, set of 6	\$136

BREADS AND
CHRISTMAS
GOODIES

A range of traditional
Christmas goodies
available in the shop



COOKING SUGGESTIONS



These are general guidelines and are based on our experience. With the variety of electrical & gas ovens available, cooking time can vary. Please always pre-heat your oven. Remove items from the refrigerator well before cooking.



TURKEY

We recommend roasting the turkey at 160°C from start to finish. If the colour gets too brown, in particular for the larger turkeys, simply cover with aluminium foil. The turkeys have a tender timer. When the centre pops up, the turkey is perfectly cooked.

8 - 10 lbs – approx. 2 hours	16 - 18 lbs – approx. 3 hours
10 - 12 lbs – approx. 2¼ hours	18 - 20 lbs – approx. 3¼ hours
12 - 14 lbs – approx. 2½ hours	20 - 22 lbs – approx. 3½ hours
14 - 16 lbs – approx. 2¾ hours	

For turkeys that are stuffed, roast for 15 minutes more after the tender timer has popped up. Once cooked, let the turkey rest for approx. 20 minutes before carving.



UNCOOKED TURKEY STUFFING

Defrost and place the stuffing in simmering water for approx. 30 minutes. Remove casing and cut into slices.



HAGGIS

Oven: Preheat oven to 180°C, wrap haggis in foil and place in oven-proof dish with about 2cm of water for 70 minutes. Remove casing and clips before serving.

Microwave: Remove casing and clips, cut into pieces and place in a microwave dish. Cover and use medium heat for 10 minutes. Stir occasionally.



GOOSE

Roast at 160°C for about 2½ to 3 hours or until the liquid inside the goose is clear in appearance.



DUCK

Roast at 160°C for about 1½ hours or until the liquid inside the duck is clear in appearance.



CHICKEN

2 kg sizes are best roasted for 1½ hours at 160°C or until the liquid inside the chicken is clear in appearance.



CHIPOLATA

Pan fry until nice and brown on both sides. For something different, try wrapping a slice of streaky bacon around it and then pan fry.



SALTED GAMMON HAM

Cooking time in simmering water:

1½ - 2 kg size – 1½ hours	4 - 5 kg size – 2¼ hours
2 - 3 kg size – 1¾ hours	5 - 6 kg size – 2½ hours
3 - 4 kg size – 2 hours	

If you have a temperature probe, the core should read 72°C.

Download cooking instructions to the Gammon ham from our website or pick up a copy from our shop.



HAM

- Bone-in hams of 6.5 to 8 kg size should be re-heated in the oven at about 150°C for about 2 to 2½ hours.
- Semi-bone hams of 4.5 to 5.5 kg size should be re-heated for about 1½ to 2 hours.
- Bone-less hams of 3 to 3.5 kg size to be re-heated for about 1¼ to 1½ hours
- Bone-less hams of 1.5 kg size to be reheated for about an hour



COOKED HAM HOCK

- Wrap with foil and roast at 180°C for 30 minutes. Remove foil, brush with honey and let it roast for another 5 to 10 minutes until you it is nicely browned.



BEEF

- To prepare a medium rare rib roast, (2 - 2.5 kg), roast at 180°C for approx. 1¾ to 2¼ hours.
- For a medium rare sirloin roast/ ribeye (2 - 3 kg), roast at 180°C for approx. 1¼ to 1¾ hours.
- For a medium done whole tenderloin (2 kg), roast at 180°C for approx. ¾ to 1 hour.

If you have a temperature probe, for medium-rare doneness, aim for 54°C. For medium, aim for 60°C. For medium-well, aim for 66°C. For well-done, aim for 72°C.



LAMB

- To prepare a medium-well whole lamb leg, roast at 180°C for approx. 1½ hours.
- For a medium done rack roast, roast at 180°C for approx. 20 minutes.

If you have a temperature probe, it should read 66°C for medium-well doneness.



PORK

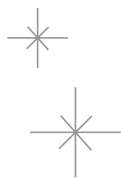
To prepare loin roast (bone-less), roast at 180°C for approx. 40 minutes /kg (depending on the size of the loin)

If you have a temperature probe, it should read about 72°C. Let all your roasted meat rest for about 10 minutes before serving.



READY TO ROAST PORK KNUCKLE

Roast the knuckle for 45 minutes at 200°C. Increase temperature to 220°C and roast further for 5 to 10 minutes to achieve that perfect crackling.



Terms & conditions

- \$25 and \$50 vouchers are available for sale in the store.
- Place your orders online at www.hubers.com.sg/christmas
- Please bring along your order confirmation when collecting your Christmas order.
- Last day for Christmas order: Friday 15th December, 8pm.
We want to make sure that we have sufficient time and stocks to prepare your order.
- No amendments to orders after Friday 15th December, 8pm.
- A deposit of \$50 has to be made online.
- No home delivery from 21st December to 3rd January 2018.
- No cooking services available. We believe no pre-cooked turkey or roast can beat the wonderful aroma of freshly roasted meat going around the house – yes, it is more work but once a year. So let us do the defrosting, marinating and stuffing. All you need to do is pre-heat your oven and follow our cooking suggestions.
- For opening hours, see last page.

NO ORDERS BY PHONE OR EMAIL





Festive Opening Hours

RETAIL BUTCHERY & BISTRO

- Open on Sunday 24th December from 9am to 6pm
- Closed on Monday 25th December and Tuesday 26th December
- Business as usual on Wednesday 27th December
- Open on Sunday 31st December 9am to 6pm
- Closed on Monday 1st January 2018 and Tuesday 2nd January 2018
- Business as usual on Wednesday 3rd January 2018

Last day for Christmas orders: Friday 15th December

Regular Opening Hours

RETAIL BUTCHERY

Monday to Friday
930am - 8pm

Saturday, Sunday and Public holidays
930am - 7pm

*We are closed on Christmas Day,
New Year's Day and Lunar New Year*

BISTRO (Last order at 930pm)

Tuesday to Friday
11am - 10pm

Saturday, Sunday and Public holidays
930am - 10pm

Monday Closed

Huber's Butchery & Bistro @ Dempsey
22 Dempsey Road Singapore 249679
T : 6737 1588 E : info@hubersbutchery.com.sg
www.hubers.com.sg

