

CAFFÈ GRANDE ABACO

GIN-TASTIC!

We are privileged to have recently worked with our local gin distillery Defiance Gin on their new range - Flight Club! Check out the Espresso flavour which is brewed using our very own coffee! Don't forget our Gin Tasting experience is on the 19th September, book now to avoid disappointment.



AUTUMN IS JUST AROUND THE CORNER...



The evenings are already starting to get darker and soon the clocks will be changing yet again. As we say goodbye to the last of the summer holidays then we are looking ahead to all of amazing upcoming events! This month, keep your eyes peeled for our British cyclists as they whizz through the village. On the 14th September we will be welcoming cyclists from all over the world to Saddleworth as part of the Tour of Britain. Yet another fantastic event for everyone to enjoy.

OPENING TIMES

Open from 07.00am every day

Sunday - Tuesday:

Food: 21.00PM

Drinks: 21.30PM

Wednesday:

Food 21.00PM

Drinks: 22.30PM

Thursday:

Food 21.30PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM



WHAT'S ON: SEPTEMBER

September marks the start of the school year and whether you are heading to a new school or are back catching up with old friends at school and at work then we wish you the best of luck. This month our second Greek Evening is back in the calendar! With authentic dishes of Jumbo prawn souvlaki and Lamb kleftiko we are already feeling hungry! We also have our French Evening returning this month, make sure you book your place now to avoid disappointment.

Next month our amazing wine tasting evening returns. On the 12th October we will be welcoming our guests to sample a selection of the finest red and white wines from the best wine growing regions across the globe, all perfectly paired with a selection of tasty delicacies. Keep an eye out for more information about all our upcoming events on social media and our website.

Tasty orchard crumble

INGREDIENTS

- 400g apple, peeled, cored and cut into small pieces
- 400g stoned plum, cut into chunky wedges
- 2 tbsp sugar, any type
- 300g fig, woody stalks trimmed, quartered
- 300g blackberry or brambles, washed well
- cream,
- custard or ice cream, to serve
- For the topping
- 140g plain flour & 140g wholemeal flour
- 175g butter, cut into small pieces
- 100g soft brown sugar

Prep Time: 10 minutes

Cooking time: 50 minutes

Ready In: 1 hour (allow time for chilling of topping)

INSTRUCTIONS

1. First make the topping. Put the flours in a bowl with a pinch of salt, then rub in the butter with your fingertips to form crumbs. Stir in the sugar with a fork, and chill until needed.
2. Heat oven to 180C/160C fan/ gas 4.
3. Tip the apples, plums and sugar into a big saucepan with 50ml water and cook, stirring, for about 5 mins, until the apples are soft and juicy.
4. Stir in the figs and blackberries, and tip into a baking dish.
5. Scatter over the crumble and bake for 45-55 mins until the topping is golden and the fruit is bubbling.

