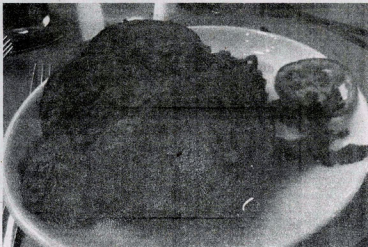


Emu Gourmet Special

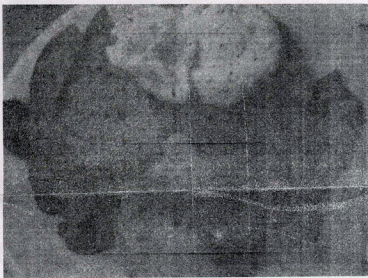
06 September 2011

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Yes! The new dish on Menu will be soon arriving in Delhi by Talbird EMU Farms. It offers a Guilt free flavorful dining. The launch ceremony will take place at Cibo on Friday, 9th Sep, 2011. So the most usable bird is now on your Dining Table now.



Emu is a very lean 98% fat free meat similar to beef in both taste and appearance. It is higher in iron, protein, Vitamins A, C, and B12 than beef and lowers in cholesterol than chicken. Since Emu can be raised naturally, the meat contains no chemical additives. Emu meat gives red meat lovers what they want and health-conscious consumers what they need.



Today's health conscious people are discovering emu meat. Native to Australia, the flightless Emu offers a red meat that is high in iron and protein and low in fat and cholesterol. Emu meat is very lean and care must be taken not to overcook it. Emu is best served slightly rare. Emu meat possesses a wonderful flavor and healthy nutritional value; a combination you will enjoy. Very nutritious and offering the fewest calories, Emu meat, in fact, is recommended by the American Heart Association as a heart-healthy alternative meat.

On Interaction with Chef Rishant Choubey, Executive Chef of Cibo he says "Emu meat adapts well to many recipes. Because of its mild flavor emu meat accepts most seasonings. We are going to try out variety of cuisines like Mexican, Continental, Emu Steak Kabab, Emu Biryani, 80/20 Emu Chilly and many more".