



Hot from the Stoves - New Seasons Preserves

Blood Orange & Lime Marmalade & Lime & Lemon Marmalade RRP \$14.50; 370g

Our favourite citrus grower Michael Keenan OAM was awarded the Medal of the Order in 2011 for his services to the citrus industry and we are super proud to be cooking with his stunning fruit. Oozing real colour, true texture and honest flavour Lyndall Vandenberg's marmalades are perfect to add to fresh raspberries and batter for muffins, flourless orange cake for flavour and a glaze, the base of a fruit tart.

Blood Plum Conserve RRP \$15.50; 370g; kg

The flavour combination of organically grown and seasonal blood plums, local Valencia oranges and Herbie's Spices vanilla beans make this oh- so colourful, fruit sweet and slightly acidic conserve. Try adding to roast duck, stewed apples in filo and bake, pancakes or scones as a spread.

Grape, Apple & Cinnamon Jam RRP \$15.50; 370g

Gino Garreffa grows an astounding variety of grapes for domestic and export markets and he has an opinion on the best variety for jam making. He chose flame seedless for its bright colour, rich flavour and lack of seed. Our latest and fabulous jam was created by production manager/chef Ryan Casey. Ryan chose crisp Jonathon apples to compliment the grapes with their tart flavour, then finished with freshly ground Herbie's Spices cinnamon to make the flavour more interesting. Try adding to duck, quail, an almond tart, friands or cheese.

Antipasto RRP \$15.00; 310g; kg

Demand, an enduring love for all foodie things Italian and plenty of water for local growers has led to the revival of these traditional preserves. Available in the Stefano's Preserves packaging are Antipasto Mushrooms (formally Pickled Mushrooms), Antipasto Green Tomatoes and Antipasto Mixed (eggplants, olives, capers).

We develop specialty crafted preserves to suit your unique business needs.

Create your own unique preserves and chose your individual label style for special occasions and business promotion....a delicious way to spread the word.

Want more information?

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Lyndall's Fabulous Limited Edition Preserves

Barbecue Chutney RRP \$15.00 330g, per kg

The highlight of our latest oh-so tasty tomato chutney is the flavour combination of our own Worcestershire sauce and smoky chipotle chillies. Perfect with spicy pork sausages & salad, a great steak or barbecued potatoes.

Beetroot & Apple Chutney RRP \$14.50

This chunky magenta chutney tastes exquisite because only top quality seasonal produce is used and most of it from Mildura. Unskinned beetroot is first roasted with honey and extra virgin olive oil, giving it a superb flavour. It is then cooked with crisp, sweet pink ladies, oven dried local grapes and Mildura honey, onions, sugar and vinegar. Serve it with chargrilled lamb cutlets, kangaroo steaks or make a quick dip with cr me fraiche, fresh horseradish and a squeeze of lemon.

Eggplant Pickle RRP: \$15.50; 330g

Inspired by her long standing love of all things spicy, the humble eggplant is united with the flavours of hand roasted and ground cloves, cardamom, peppercorns, and cinnamon. Add the oomph of fresh garlic and ginger, a bit of chilli heat and finally the subtleness of turmeric and you have a powerful, addictive condiment. Eggplant Pickle is awesome served with slow braised lamb as a condiment, toasted ciabatta with mozzarella and natural yogurt to compliment a curry.

Lemon Curd RRP \$16.00; 370g, per kg

You asked for it, Lyndall has delivered! After only a few months, Lemon Curd is now the most popular preserve in the range! Made from local organically grown and pesticide free lemons, this original recipe was given to Lyndall by her grandmother whose mother passed it on to her. The method is true to the original recipe and made with local ingredients including fresh local eggs and Mildura sun-drenched lemons. Try adding to toast, scones or pancakes as a spread, sandwich together a sponge cake or small tartlets as a filling.

Pasta Sauce with Olives, Anchovies and Capers RRP \$16.00; 500g

This is Lyndall's personal favourite flavour combination for Pasta Sauce. One kilogram of fresh roma tomatoes are slow-cooked over six hours to make just one jar! Tomatoes had a tough season this year in the Murray Darling region, with most not surviving the heat wave and humidity. Lyndall's grower had the same problem last year so sought out a variety to better hack the heat. As a result his romas this year were really fleshy and sweet and some of the best Lyndall reckons she has used. For extra kick... fry extra garlic and dried red chillies in a little oil before adding the sauce to the pan. Try adding to... spicy pork sausages, pizza as its base sauce, a whole barramundi and bake in foil.

Peach Chutney RRP \$14.50; 330g, per kg

We've perfected this one! Only took a few seasons to do so, but we've finally done it. It took a bit of work to get the right balance between colour, texture and flavour. This chutney has a great combination of flavours – a little heat, loads of spiciness and fruity sweetness. Hence making it extremely versatile – goes well with lots of food.

Peach & Vanilla Bean Jam RRP \$14.50; 370g, per kg

This jam that renders an almost speechless "OMG" from those that try it for the first time. It is so very different, and the peach and vanilla combo just, well, works so well!! The quality of the peaches this year was a stand-out, with low water content and loads of flavour and colour. Lyndall's husband Albert and son Henry were charged with collecting all of the peaches from Dino in Renmark, so this product is truly a familial labour of love. And it is not just great on a fresh slice of buttered, toasted sourdough. It is extremely versatile, and great to add to pancakes and ice cream, the base of a fruit tart or a glaze or to layers of a sponge cake.

Preserved Lemons RRP \$16.00; 350g

This year's crop of lemons was among the best Lyndall's worked with. The lemons are grown naturally and are free of pesticides. They're pectin rich, thick skinned and very juicy – the perfect combination for preserving. The addition of Murray River Salt ensures there is no need for rinsing the lemons before cooking. In fact, because of the salt's subtle flavour, the whole lemon plus the juice from the jar can be used – no wastage. Try adding to a salad dressing for extra zing; white wine and olive oil for a chicken marinade; a fillet of fish with fresh coriander baked in foil.

Red Curry Paste RRP \$17.00; 330g

A powerful Indian curry paste featuring a mix of quality hand roasted and blended Herbie's Spices. It's a paste for the time poor but taste rich, who need fast deliciousness. Make a fabulous and fast curry by adding Red Curry Paste to diced lamb, coconut milk and kaffir limes leaves. Serve with Peach Chutney, natural yogurt and steamed rice.

Sweet Chilli Sauce RRP \$13.00; 250g

The traditional sweet/hot dipping sauce made for a limitless variety of uses. Try serving it with fish cakes, tempura, marinated chicken skewers or barbecued prawns.

Yellow Curry Paste RRP \$16.00; 330g

A spicy Thai curry paste featuring a mix of quality hand roasted and blended Herbie's Spices. It's a paste for the time poor but taste rich, who need fast deliciousness. Try adding to chicken as a spiced-up coating before barbecuing and pair it with a gorgeous salad made from baby cos lettuce, seasonal orange segments, fennel and snow peas. Dress the salad with the orange juice, red wine vinegar, olive oil and salt.

Stefano's Preserves

Caramelised Onion Jam RRP \$15.50; 330g

The preserve that started it all! A family recipe that features slow-cooked onions in aged balsamic vinegar and rosemary from Lyndall's home garden. It's the best thing to eat with a barbecued sausage, a steak, or smeared on homemade burgers.

Sweet Tomato & Chilli Chutney RRP \$15.00; 330g

This is the chutney to use with everything! Fleshy roma tomatoes are slowly cooked with onions, chillies and fresh lemon juice and zest to produce a highly flavoured, dense and vibrant condiment. Try adding to homemade burgers, bacon and eggs for Sunday brunch or barbecued sausages.

Tomato & Capsicum Relish RRP \$15.00; 330g

This is another take on the hugely popular Sweet Tomato and Chilli Chutney. Local capsicums along with hand roasted Herbie's Spices and natural muscatels are added to the mix for a truly outstanding taste sensation. Try adding to baked ham, a simple beef curry, sausages and mash as a condiment.

Pasta Sauce RRP \$16.00; 530g

A Pantry staple, one kilogram of fresh roma tomatoes are slow-cooked over six hours to make just one jar! Lyndall encouraged a local Italian woman to share her sugo recipe, and promised she would do it justice. Add your favourite saut ed vegetables to the sauce and stir into pasta. Use it to flavour soup, or for slow-baked meats such as lamb shanks. It also makes a great pizza base.

Pasta Sauce with Chilli RRP \$16.00; 530g

A pantry staple with the addition of chillies. Try adding to fresh black mussels with lots of garlic, parsley and thyme, spaghetti & pork sausages or chickpeas, ground cumin seeds, red onions and fresh coriander to accompany an Indian curry.

Pasta Sauce with Aubergine RRP \$16.00; 530g

Adding a bit more colour to the straight-up Pasta Sauce pantry staple, Lyndall reignited her love of the versatile eggplant when driving on the dirt tracks outside Mildura to take a look at the new season aubergines. Her grower is quintessentially Italian, with pots of red and white flowers blooming on the patio and the pickers all squatting in the middle of the road on a hot day enjoying a smoko (the old fashioned way, with actual cigarettes). A trailer, just filled by the growers, was bursting with the plump purple bodies and their furry green helmets; it was an amazing sight. And of course, tomatoes and aubergines have enjoyed a long and enduring love affair; for Lyndall this sauce was the only fit.

Want more information?

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