



Chutney

Caramelised Onion Jam RRP: \$13.50; 330g, RRP \$9.95; 150g, 2kg

The product 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. Alternatively spread over focaccia then scatter goat's cheese and fresh rosemary leaves over the top and bake.

Sweet Tomato & Chilli Chutney RRP: \$13.50; 330g, RRP \$9.95; 150g, 2kg

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: \$13.50; 330g, 2kg

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

Jam

Peach & Vanilla Bean Jam RRP: \$13.50; 370g, RRP \$9.95; 150g, 2kg

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.

Mulberry Jam RRP: \$16.50; 370g, 2kg

Six one hundred year old trees border the property of retired growers Ern & Brenda. The trees are left to grow naturally and pesticides are never used. Every spring the mulberries are handpicked and then brought to Lyndall's kitchen in small plastic buckets to avoid damage to the fruit. This is a truly special jam and every jar contains 50% fruit. Try adding to your summer pudding mix, layering of a sponge cake, slices of apple in filo and bake.



Various

Preserved Lemons RRP: \$13.50; 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.

Eggplant Pickle RRP: \$13.50; 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.

Red Curry Paste RRP: \$11.50; 150g

A paste for the time poor but taste rich who need fast deliciousness. Made in a Goan style with a bit of fire, it's great with a lamb, tomato and yoghurt curry, a pork and snake bean stir-fry, or on meats as a spiced-up coating before cooking.

Yellow Curry Paste RRP: \$11.50; 150g

A versatile paste made in a Thai style. The spices are hand roasted before being added to caramelized onions, garlic and ginger and fresh lemon juice and zest. Try adding to chicken as a spiced-up coating before barbecuing, fish, pumpkin and kaffir lime curry, pumpkin soup to spice it up.

Sweet Chilli Sauce RRP: \$11.50; 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.



Pasta Sauce

Pasta Sauce RRP: \$15.50; 500g

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 sautéed 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: \$15.50; 500g

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

Pasta Sauce with Aubergine RRP: \$15.50; 500g

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.

Special Offerings

Pink Grapefruit Marmalade RRP: \$12.95; 370g

This marmalade was created with Lyndall's beautiful Nan in mind. She's very cool, loves pretty colours and adores marmalade with a bit of bite. Mildura enjoys an ideal climate for citrus growing and there are plenty of examples of farmers producing uncommon fruit such as pink grapefruit as an alternative to more traditional varieties. The cooler frosty winter months combined with lovely sunny days ensure colourful, abundant and beautifully flavoured citrus crops. Try adding to a roasting ham or duck as a glaze; fresh raspberries and batter for muffins; toasted sourdough with lashings of butter.

Tangelo Marmalade RRP: \$12.95; 370g

The tangelos this season were deeply orange in colour and as they are a cross between a grapefruit and a mandarin, they had the wonderful bittersweet flavour of grapefruit combined with



the aroma of a mandarin. Lyndall utilizes the whole of the tangelo, first by slicing the peel and then sitting it in the cooking water to extract the natural pectin. The fruit juice gives the marmalade its' flavour and aroma. Tangelo Marmalade is the perfect condiment for a winter breakfast when teamed with thickly sliced and toasted bread, lashings of butter and freshly brewed coffee. Alternatively, add it to a jus for game or pork, or a flourless orange cake for flavour and glaze.