

# Murrumbooe

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Ref:	Small	Product
1	 0 609728 268961	<b>Strawberry &amp; Vanilla Jam</b> Our full flavoured strawberry jam is made with hand cut Queensland strawberries and delicate vanilla bean. The combination of these two ingredients produces a lasting sweetness on the pallet. This delicious preservative free jam will add colour and flavour to any sweet treat or simply spread it on your toast.
2	 0 609728 268978	<b>Aussie Blueberry Jam</b> Made with plump Australian blueberries, this full flavoured jam has no preservatives or colouring added. Spread liberally on toast, crumpets, waffles or croissants or use as a tangy alternative in biscuits or cakes.
3	 0 609728 268985	<b>The Gentleman's Marmalade</b> Handed down over the generations I am the custodian of this marmalade recipe made for the discerning gentleman. It has been tweaked to include whiskey to give this marmalade an exciting twist and round off the flavour. Fantastic for basting the Christmas Ham or you Sunday Roast chicken, duck or pork or simple spread on toast.
4	 0 609728 268992	<b>Three Citrus Marmalade</b> The fruits in this marmalade are grown without using chemicals or pesticides and the product contains no preservatives. Of course you have it with toast! But what about making a marmalade martini with 45ml gin, 15ml martini bianco, 10ml lemon juice, 1 Tblsp marmalade and soda water.
5	 0 609728 269005	<b>Australian Bush Pepper &amp; Salt</b> Use whenever salt and pepper are required. Exquisite multi-layered aromatic heat and flavour. An ingredient of this mix is the desert raisin that the Aborigines call a bush tomato. This fruit grows in the central Australian deserts and is dried in the sun to preserve it for the months when food is not so plentiful.
6	 0 609728 269012	<b>Mediterranean Salt &amp; Pepper Mix</b> Excellent used in place of ordinary salt and pepper in Italian dishes including minestrone, casseroles, pastas, osso bucco and other meat, poultry or vegetable dishes. Sprinkle liberally over roasted meat and vegetables, pizzas and tomatoes
7	 0 609728 269029	<b>Fresh Lemon Cordial</b> Add a small amount of cordial to ice and water, soda or mineral water for a long cool drink or mix 1/3 cordial 1/3 lemon juice and 1/3 vodka and some ice to make a delicious "gimlet". Whisk 2 tablespoons with olive oil vinegar and French mustard to make a tangy salad dressing. It also makes great ice blocks or heat syrup to moisten a plain cake.
8	 0 609728 269036	<b>Fresh Lime Cordial</b> Add a small amount of cordial to ice and water, soda or mineral water for a long cool drink or mix 1/3 cordial 1/3 lime juice and 1/3 vodka and some ice to make a delicious "gimlet". Whisk 2 tablespoons cordial with olive oil vinegar and French mustard to make a tangy salad dressing. This syrup also makes great ice blocks or heat syrup to moisten a plain cake.
9	 0 609728 269043	<b>World's Greatest Tomato Sauce</b> Made from plump, "sun-kissed" Queensland tomatoes this tomato sauce is the best "handbag" at a barbeque for sausages, steak and chops and a sneaky way to get the little tackers eating pasta! Is it the "World's Greatest Tomato Sauce"? You be the judge!
10	 0 609728 269050	<b>Chilli Lover's Hot &amp; Sweet Chilli Sauce</b> Serve with a mild curry. Use as a marinade for chicken or fish. Add to a hamburger. Delicious mixed with soy sauce and lime juice as a dipping sauce for prawns, spring rolls or fish cakes. Pop a tablespoon into a stir fry. Serve with biscuits and goat cheese. Pep up a mayonnaise for shellfish.

11	 0 609728 269067	<b>Herbed Onion &amp; Balsamic Jam</b> Serve with barbecued meats, cold beef or in a hamburger. Another delicious “meal” is to fill a pie case with the jam and top with goat cheese and halved olives and bake in the oven for 15 minutes. Add to a sandwich or serve with cheeses or chop into stuffing for roast beef and use as roasting glaze. It is also popular served with goat cheese on bruschetta.
12	 0 609728 269074	<b>Chilli Jam</b> This is a true chilli “jam”. It is delicious used in many ways including with goat cheese and biscuits, served with roasted vegetables and yoghurt. It perks up a sandwich or hamburger. Served it alongside Asian curries and soups. Add a little soy sauce and vinegar and use it as a dip for spring rolls and other deep fried treats. It is also great spread on a pizza base
13	 0 609728 269081	<b>Tamatar Kasaundi (Tomato Pickle)</b> Delicious served alongside a curry, add to a casserole for extra flavour, use as a dip with corn chips or as a marinade for chicken or fish. Spread on bruschetta or pizza, smear thickly on a cheese sandwich. Dollop onto steaming hot soup. Bring a jar of Kasaundi, a mug of light coconut milk and a mug of chicken stock to the boil, add chicken pieces and simmer for 35 minutes – and you will have the best curry. Steam rice while curry is cooking and serve with condiments.
14	 0 609728 269098	<b>Lemon Chilli Pickle</b> This pickle is delicious served with curries. Add a tablespoon to a casserole for extra flavour. Use as the base for a seafood pizza or as a marinade for chicken or fish. Adds full flavour to stuffings for poultry or fish and “lifts” the flavour of couscous or rice.
15	 0 609728 269104	<b>Lime Chilli Pickle</b> This pickle is delicious served with curries. Add a tablespoon to a casserole for extra flavour. Use as the base for a seafood pizza or as a marinade for chicken or fish. Adds full flavour to stuffings for poultry or fish and “lifts” the flavour of couscous or rice.
16	 0 609728 269111	<b>Moroccan Style Preserved Lemons</b> Delicious in tagines, casseroles and other Moroccan recipes. Just separate the “meat” from the skin, rinse the skin and dry with a paper towel. Chop into salads, couscous or steamed rice. Chop and sprinkle on fish, lamb or poultry to grill. Dice and add to stuffings with lots of parsley and garlic and Mediterranean pepper and salt mix for steamed whole fish or poultry. Also add to mayonnaise or aioli for a delicious dip for seafood or little chicken schnitzels.
17	 0 609728 269128	<b>Spicy Preserved Limes</b> Delicious in tagines and Asian dishes for that little point of difference. Just separate the “meat” from the skin, rinse the skin and dry with a paper towel. Chop into salads, couscous or steamed rice. Chop and sprinkle on fish, lamb or poultry to grill. Dice and add to stuffing with lots of parsley and garlic and Mediterranean pepper and salt mix for steamed whole fish or poultry. Add to a paella.
18	 0 609728 269135	<b>Australian Bush Tomato Chutney</b> A delicious smoky flavoured chutney to show off at a barbeque, pop into a hamburger or serve with cold meats or cheeses. An ingredient of this chutney is the “desert raisin” or bush tomato. This fruit grows in the central Australian deserts and the Aborigines dry them in the sun and store them for the months when food is not so plentiful.
19	 0 609728 269142	<b>Hot Banana &amp; Ginger Chutney</b> Delicious served with Indian curries, add to a chicken salad dressing, serve with cold meats or cheeses or simply spread in a cold meat, poultry or cheese sandwich.
20	 0 609728 269159	<b>Finger Lime Chutney</b> The limes in this chutney are grown without the use of chemicals or pesticides and the product is preservative free. Serve to complement all meat and poultry curries, with cold meats and poultry, use as marinade for roasts and add to stuffings for roast chicken or duck or simply serve with a ham salad or in a cheese sandwich.
21	 0 609728 269166	<b>Lemon Date &amp; Mustard Seed Chutney</b> This chutney is delicious with Indian curries; serve in a sandwich or cheese platter or cold meats and poultry. Chop a little into stuffing for poultry using extra for basting.

22	 0 609728 269173	<b>Pear &amp; Cinnamon Chutney</b> This preservative free product is delicious with Indian curries or served with a cheese platter, cold meats and poultry. Chop a little into stuffing for poultry using extra for basting. The chutney is also great to pep up a meat and salad sandwich.
23	 0 609728 269180	<b>Pineapple &amp; Star Anise Chutney</b> Serve to complement curries, as an aside to ham or pork dishes, pep up mayonnaise for grilled fish marinade and roast chicken or duck, or simply serve with cheese or in a sandwich. This product contains no preservatives.
24	 0 609728 269197	<b>Spicy Indian Chutney</b> Serve to complement all meat and poultry curries, with cold meats and poultry, use as marinade for roasts and add to stuffing for roast chicken or duck or simply serve with a ham salad or in a cheese sandwich.
25	 0 609728 269203	<b>Sweet &amp; Spicy Mango &amp; Tamarind Chutney</b> Delicious with Indian curries. Serve with a cheese platter, or a cold meat or poultry salad. Add a tablespoon to mayonnaise for cold seafood. Add to stuffing using a little extra for basting. Or simply spread on to a cheese and salad sandwich.
26	 0 609728 269210	<b>Beetroot and Horseradish Chutney</b> This bright Beetroot Chutney is delicious served with cold meats, poultry, cheeses or in sandwiches or hamburgers. It is also an exciting accompaniment to roasted vegetables and yoghurt. Great at a barbeque with grilled steak or beef sausages. Fabulous with goat cheese and lamb.
27	 0 609728 269227	<b>Boxing Day Chutney</b> This sweet and savoury mix of spices apples and dried fruit takes its inspiration from mince "meat" and makes a delicious addition to the Christmas Day leftovers eaten buffet style on the veranda. It is delicious served with cold meats and poultry, use as marinade for roasts and add to stuffings for roast chicken or duck or simply serve with a ham salad. Also use as mince for fruit pies.
28	 0 609728 269234	<b>Wild Finger Lime Pepper &amp; Salt Mix</b> The finger limes, aniseed myrtle and lemon myrtle are all native to Australia and have been used by the indigenous people for thousands of years in cooking and remedies. We have made a delicate citric flavoured blend to enhance seafood, fish, and chicken or add another flavour to vegetarian meals. Alternatively sprinkle on a salad or your favourite roasted nuts.
29	 0 609728 269241	<b>Wattle Seed &amp; Macca Nut Dukkah</b> The gold worn by Australian athletes originates from the native wattle flower. From this flower comes the seed that when roasted develops a nutty coffee like aroma. Blended with the native nut (macadamia) and a variety of other seeds comes the Australian twist to the traditional Egyptian Dukkah. Add two tablespoons to 8 tablespoon of olive oil and rub into your favourite roast meat or serve with olive oil/balsamic & fresh crusty bread to your friends with a beverage.
30	 0 609728 269258	<b>Wild Finger Lime &amp; Macca Nut Dukkah</b> Marrying together the Australian natives of wild finger lime, macadamia nut and the myrtle (lemon), makes this a delicious blend of flavours in this Australian Dukkah. The lingering citrus of the finger lime and subtle nuttiness of the macadamia allows this to be consumed in more than the traditional olive oil/balsamic soaked up with bread. Add a couple of tablespoons to olive oil to make a rub for fish, chicken, duck or simply splash over a salad.
31	 0 609728 269265	<b>Aussie Davidson Plum Jam</b> Davidson Plum is a native to Australia. These small dark red fruit lend themselves to sweet or Asian flavours. Our exquisite jam has been brought to life by blending cinnamon, all spice & lime juice to do the fruit justice. Many uses including marinades or glazes for ham, turkey pork or duck as well as an accompaniment or spread on toast / scones. Pop into a jam sponge or instead of raspberry slice try a Davidson Plum slice...YUM.

32	 0 609728 269272	<p style="text-align: center;"><b>Aussie Davidson Plum Sauce</b></p> <p>WOW – What a great Australian native to turn into an exquisite Plum Sauce. We have married the Asian flavours of chilli, garlic, ginger &amp; star anise to come up with a slight twist on the traditional plum sauce. Use as a dipping sauce for Chinese savouries, wonderful with duck, pork, ham or turkey, use as a marinade or splash on grilled fruit such as pineapple or peaches with ice cream. Use is limited by your imagination.....enjoy!</p>
33	 0 609728 269289	<p style="text-align: center;"><b>Choc my Cherry Jam</b></p> <p>A dangerous thing to have in the pantry...YUM. The chocolate combined with the sour cherries makes the taste of Choc my Cherry in a jam. This versatile jam is wonderful to pop into a pastry shell, spread on a pancake or use a jam filling on a sponge. What a great breakfast treat for that lazy late breakfast, spread on toast or a crumpet. Jazz up by heating slightly &amp; ladling over vanilla ice cream or grilled fruit – a taste sensation.</p>
34	 0 609728 269296	<p style="text-align: center;"><b>Mango Ginger and Lemon Zest Jam</b></p> <p>Two tropical flavours of mango and ginger are combined with lemon to tantalise the taste buds on your breakfast toast. Wait... what about a using with a high tea on the scones. No, a teaspoon stirred in a glass of soda water provides a unique drink (a shot of vodka makes a nice cocktail). Use as a rub for chicken or duck before roasting. Let your imagination run with this and where you can use this jam.</p>
35	 0 609728 269302	<p style="text-align: center;"><b>Jill's Peach and Vanilla Jam</b></p> <p>I made this jam after meeting Jill, who with her husband previously owned and now manage a peach orchid in South Eastern Queensland. They took great pride in growing first class fruit. Beautiful plump peaches are combined with vanilla to provide a jam that our great grandparents made. Spread on toast at breakfast, on a pikelet for a treat for the kids or use in a sponge to add an alternative to traditional jams.</p>
36	 0 609728 269319	<p style="text-align: center;"><b>Nanna's Lemon Curd</b></p> <p>My Great grandmother handed this recipe down through generations. Use as a spread for on your toast, add a tablespoon to a sweet pastry case along with a dollop of cream fresh and serve as a petite four or pop in a meringue and top with blueberries and cream. Enjoy, enjoy, enjoy. To give a firmer body store in the refrigerator before and after use.</p>