



HAMPER- DECEMBER 2011

500ML CONNOISSEUR CLUB SPECIAL SELECTION EXTRA VIRGIN OLIVE OIL

Our oil maker, Steve, pays strict attention to quality and integrity, with the support of Bruce has proven his passion for high quality Extra Virgin Olive Oil. This special blend highlights the gorgeous aromas and complex flavours of the 2011 olive season.

250ML HERB FLAVOURED EXTRA VIRGIN OLIVE OIL

Our Herb Flavoured Extra Virgin Olive Oil is ideal for oven roasting your perfect leg of lamb and vegetables. Add to your pasta sauce for that delicious finishing touch.

250ML PREMIUM EXTRA VIRGIN OLIVE OIL

Our Premium Extra Virgin Olive Oil is a fantastic mild, fruity olive oil. This well balanced Olive Oil adds a great flavour to all dishes. Try dipping with your fresh bread and a vinegar and dukkah for a beautiful light meal.

250ML FIG BALSAMIC VINEGAR

This Fig Balsamic Vinegar is perfect as a glaze on pan fried chicken or lamb cutlets, mix with our Extra Virgin Olive Oil and drizzle over salads for a beautiful dressing.

250ML BARREL AGED BALSAMIC VINEGAR

Use this traditional Balsamic to create wonderful vinaigrette or marinade, use as a fast dressing for your salads and vegetables.

BASIL PESTO

Mix a tablespoon of our Basil pesto with a little cream and gently heat. Pour this luscious sauce over a grilled chicken breast and serve with a warm potato salad and steamed greens.

CAPONATA RELISH

To make a delicious simple snack or entree top a thick slice of woodfired bread with prosciutto, generous spread of caponata relish and top with a halved fig or slice of rockmelon.

CASHEW AND ROAST ONION DUKKAH

For a delicious meal coat veal cutlets generously with Cashew and Roast Onion dukkah, barbeque and serve with a braised capsicum and olive stew, or simply enjoy with fresh crusty bread.

PUKARA ESTATE OLIVES

Delicious with drinks before dinner, as part of an antipasto plate and perfect for picnics or dinner parties.

LEMON AND LIME MAYONNAISE

Wonderful and creamy, our Lemon and Lime Mayonnaise is made with our Premium Extra Virgin Olive Oil. Use this mayonnaise with home made fish and chips, calamari or barbecued fish fillets.

Dukkah or dokka (Dok-ka) is an Egyptian dry mixture of chopped nuts, seeds and Middle Eastern spices and flavours. Traditionally Dukkah is eaten by dipping fresh Egyptian baladi bread first into olive oil and then into the nut mixture. Dukkah is a versatile seasoning and can also be sprinkled on salads or vegetables. It can also be used as a crust or breading for foods like lamb, shrimp, fish or chicken.

In addition to the suggestions above, use these products in the new recipes developed by our Chefs especially for Connoisseur Club Members, which will accompany this hamper.

1440 Denman Road Muswellbrook www.pukaraestate.com.au club@pukaraestate.com.au