



HAMPER – JUNE 2010

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 2010 Olive Season.

250ML TRUFFLE EXTRA VIRGIN OLIVE OIL

A new product to the Pukara Estate range, our Truffle Flavoured Extra Virgin Olive Oil is perfect for Mediterranean style dishes that need a rich, authentic flavour. Try this classic flavour in any pasta dish or sauce. Drizzle over your poached eggs or roast your vegetables of choice to experience a truly unique flavour.

250ML PEPPER EXTRA VIRGIN OLIVE OIL

Our Pepper Flavoured Extra Virgin Olive Oil is perfect for dishes that need a hint of subtle pepper. Try it in your favourite pasta sauce, brush onto steak before char grilling or with any chicken dish.

250ML WHITE WINE LIQUER VINEGAR

This fresh, fruity White Wine Liqueur Vinegar is the perfect companion to drizzle over your tossed salad with Pukara Estate Extra Virgin Olive Oil. Use it to dress chicken or fish when it is fresh out of the oven for a truly unique combination of flavours.

250ML RED WINE LIQUER VINEGAR

Try this Red Wine Liqueur Vinegar as a glaze on baked ham or lamb cutlets. Add Pukara Estate Extra Virgin Olive Oil to your salads and finish your dressing with Red Wine Liqueur Vinegar to add that special touch.

BLACK OLIVE TAPENADE

Our Black Olive Tapenade lifts any antipasto plate, is a delicious spread on toasted ciabatta and gives a vinaigrette a little kick. For a deliciously quick meal, spread some Black Olive Tapenade under the skin of a chicken breast and then bake and serve with mashed potato made with Pukara Estate Garlic Extra Virgin Olive Oil.

OLIVE CUNSATI RELISH

Spice up an antipasto platter or spread on crusty bread or bruschetta. To prepare a delicious & impressive dish, steam a whole baby snapper which has been generously coated with Olive Cunsati Relish. Finish with Pukara Estate Lime Extra Virgin Olive Oil.

TRADITIONAL DUKKAH

Enjoy with fresh crusty bread dipped in Pukara Estate Premium Extra Virgin Olive Oil. For a delicious snack, toast or chargrilled woodfired bread and spread with honey and avocado, sprinkle with Traditional Dukkah and drizzle with Pukara Estate Robust Extra Virgin Olive Oil.

CASHEW & ROAST ONION DUKKAH

Enjoy with fresh crusty bread dipped in Pukara Estate Premium Extra Virgin Olive Oil. For a delicious meal, coat veal cutlets generously with Cashew and Roast Onion Dukkah, then BBQ and serve with a braised capsicum and olive stew.

GARLIC MAYONNAISE

To make a delicious salad with our Garlic Mayonnaise (Aioli), toss fresh shelled mud crabs with shaved celery, fresh dill, wild rocket. Also try as a dish for homemade fish & 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.

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