



Deli-cious



Fruit Mustards



A fruity little number

CULINARY INSPIRATION TO FEED YOUR IMAGINATION

Tempting flavours that provide adventurous complements to cheese, meat, fish, chicken, salads and dressings...

These mild heat, smooth mustards are skilfully blended with fruit to create some really unique flavour ideas that will inspire the adventurous chef within everyone.



Fig Mustard

An ideal companion to all meat, fish, chicken & cheese. Use as a glaze for roast pork or chicken. Add a spoonful to a salad dressing for a vinaigrette with a difference.

Orange Mustard

A zesty complement to chicken, duck, marinades and cheese. Glaze the skin of roast duck beasts and serve on a bed of mashed sweet potatoes. Add a spoonful to a dressing made from olive oil and Deli-cious Fig Balsam Vinegar.

Apricot Mustard

A light & fragrant partner to chicken, fish and cheese. Paste the inside of a pork loin, add sprigs of thyme, roll back up and tie to secure and roast slowly. Add a spoonful to a dressing of olive oil and Deli-cious Raspberry Balsam Vinegar.

Peach & Passion Fruit Mustard

Sweet, tangy and perfect with grilled meats, fish, chicken & cheese. Add a spoonful to a stir fry of crunchy vegetables, prawns and red chilli. Mix with crème fraîche and spoon into wraps of fried chicken strips, avocado, peppers & salad.

Olive Mustard

Aromatic and spicy, ideal with sauces, dips, cheese, sausage & salami. Spread onto crostini and top with strips of anchovies. Stir into mayonnaise to create a delicious dip for raw vegetables. Blend 1 part olive mustard with 1 part fig mustard serve over baked figs, crumbled goat's cheese and crushed walnuts.

