

Food



SPICY

Released just this year, the exquisite range of Australian bush spices has already 'spiced up' Aussie kitchens by picking up a bronze medal at the 2008 Royal Sydney Show. 'Mainly sourced from the amazing NSW North Coast region, the gourmet range features blends designed specifically to match with seafood, red meat, white meat curries and salads.' On the back of the tins is a wine recommendation for each of the six blends. Individual tins retail for \$9.90 or get the six-pack for \$49.90. Visit www.australianbushspices.com.au for more details, recipes and stockists.



PEARS AND CHOCOLATE

The stunning combination of pears and chocolate has inspired chefs and gourmets around the world. Now, Lindt's Master Chocolatiers have created Excellence Pear Intense, the ultimate blend of the finest dark chocolate and tender pieces of pear, perfectly balanced with the crisp texture of almonds to give an intense new flavour sensation. Lindt's new Excellence Pear Intense comes in 100g blocks for just RRP \$3.59.



SWEET SHELLFISH

The cold waters of the Great Southern Ocean are home to some of the finest shellfish in the world. Kinkawooka Shellfish, from their base in Port Lincoln, South Australia, are at the forefront of catching, harvesting and processing this bounty and sending it to the rest of the world. Their new summer range features some truly delectable and innovative shellfish products including Boston Bay pot ready mussels, Spencer Gulf King Prawns and Coffin Bay Oysters. The secret is their unique Sea-Sure packaging system which, like the name suggests, replicates the seafood's natural environment to ensure an unbelievable sweetness and sea flavour. For stockists, tips and recipes visit www.kinkawooka.com.au

READ MAGGIE'S KITCHEN

The foodie queen of the Barossa, Maggie Beer, has a new recipe book out featuring 120 favourites she has shared with her TV audience as well as the everyday basics Maggie believes form the foundations of a good food life. Featuring the seasonal produce that has become synonymous with the name Maggie Beer – sweet quinces, verjuice, Barossa chooks and extra virgin olive oil – this collection reminds us of the joys of cooking and the pleasures of the table. RRP\$59.95 (Penguin)



SUCCULENT SALMON

Huon Aquaculture Group's premium range of Tasmanian Atlantic salmon is arguably the best salmon available. With their headquarters in Hideaway Bay near the mouth of the Huon River, Huon supplies both national and international markets with consistently high quality product. With fish arriving fresh – never frozen – to major fish markets the day after harvesting, Huon salmon is firm, flavoursome and delicious. Huon is the product of choice for sushi chefs and high-end restaurants who look for value and high quality seafood. Huon's range of premium fresh salmon, ocean trout, hot and cold-smoked product, gourmet dips and caviar is available in markets, speciality fish shops and supermarkets nationally.