

Cherikoff Rare Spices

"You haven't been there until you've eaten the food and the Aussie flavors are absolutely amazing." Keith Famie, The Adventure Chef on the Food Network, USA

"I can see these ingredients becoming the next flavor trend here in the United States." Gordon Elliott, Follow Up Productions for the Food Network



Product list July 2009

Innovation is the fuel of competitive advantage



Innovative ingredients for creative chefs

**Suppliers to the food, beverage, cosmetic and
pharmaceutical industries since 1983**

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Some New, Must-try Products

New Products	Flavour	Colour / Appearance	Typical Use	Helpful Hints	Store / Pack Size
Bluegum Smoke oil	Subtle smokey flavour typical of an Australian BBQ	Pale yellow oil as for macadamia nut oil	Brush over meats, vegetables or pastry. Drizzle over olives etc. Use in seeded mustard, dressings, sauces.	Use after cooking as a finishing drizzle	Dry 150g
Paperbark Smoke oil	Delicate and delicious smokey flavour of paperbark	Pale yellow oil as for canola oil	Brush over meats, vegetables or pastry. Drizzle over olives etc. Use in seeded mustard, dressings, sauces.	Use after cooking as a finishing drizzle	Dry 150g
Aussie Furikaki	Extremely moreish mix of wild herbs, sesame seeds, sea vegetables, wasabi	Green flecks of sea veges and wild herbs and yellow colours of sesame seeds and chicken stock.	Use over seafood (salmon), poultry, red meats, vegetables, even soft cheeses. Use as for Japanese furikaki with sushi and sashimi.	Use after cooking as a finishing crusting/seasoning.	180g jar
Fruit Balsamic	Rich rosella and wild herb with soy and sweet vinegar backnotes	Deep crimson colour. Thick consistency as for a reduced balsamic vinegar	As for reduced balsamic. As a flavouring for dressings and sauces	Use sparingly	Dry 150g
Wattleseed paste	As for Wattleseed – a rich blend of coffee, chocolate and hazelnut	Thick dark brown paste	Easy to use in desserts, particularly ice cream and whipped cream but also in custard, baked items such as breads, cakes, pancakes. See Wattleseed entry for more usage information.	Enhance with roasted nuts eg walnuts or pecans. Avoid vanilla, coffee or chocolate as they will over-whelm the subtleties.	Dry 200g jar 2kg bag
Sweet Lemon Aspen chilli sauce	Sweet and hot chilli sauce with delicious citrusy flavours from lemon aspen.	Pale yellow sauce with bright red chilli flecks	As for a standard sweet chilli sauce but the result will be anything but ordinary. Use as a salad dressing as is or as a meat marinade for 12-24 hours.	Can be warmed and used as a sauce or base for Chinese greens or stir-fry sauce for chicken etc.	Dry or chilled once opened 2kg bags
Davidson plum syrup	Piquant sweet and sour fruity plum	Crimson red	Dessert and savoury sauces.	Use palm sugar if needed, to balance the sourness	2kg bags

Menu suggestions using the above

Portuguese-style quail, bluegum smoked sweet potato and a rocket and sliced quandong confit salad
 Aussie furikaki crusted salmon and Chinese vegetables with lemon aspen syrup, rice wine vinegar and sesame oil
 Rare roast beef with bluegum smoke seeded mustard and hasselback potatoes
 Poached organic eggs with a smoke hollandaise and asparagus
 Australian anti-pasta plate with smoked olives and Aussie furikaki dusted sardines
 Paperbark smoked chocolate mousse with riberry confit
 Fruit balsamic glazed pecans over baked figs and grapes with a smokey vanilla anglaise

Fruits	Flavour	Colour / Appearance	Typical Use	Helpful Hints	Store / Pack Size	Fruit Per kg
Lemon Aspen Juice	Tart citrus flavour like a blend of grapefruit and lime with a unique aromatic character.	Pale yellow in colour, pasteurised and frozen. Once thawed, store chilled.	Use to flavour soft desserts, dressings and sauces, sprinkle over oysters or pizza, use as a marinade with honey and soy.	Use at 2% (2ml/100ml) addition rate. Do <u>not</u> use with any other citrus or else the aspen flavour will disappear.	Frozen 200ml & 1 litre	n/a
Quandong confit	Mild apricot and peach flavour of quandong enhanced with sweetness.	Red-brick coloured, marble sized shells of the halved, de-seeded fruits. Equal parts fruit and syrup. Water added.	Unique flavouring for sweet and savoury sauces, dessert garnishes, preserves and dressings.	As for riberry confit and additionally, use orange juice as a flavour complement.	Chilled or frozen 2kg 250g	130
Quandong (dry)	Mildly tart apricot and peach flavour.	Brick red dried fruit halves.	Soak in water or juice (apple, strawberry or orange) and use in sauces (meat or dessert), or as a garnish.	Soak then simmer gently in sauce or jus. Don't over-sweeten or over-cook.	dry kg	900
Riberry confit	Typical cinnamon and clove flavours of ribberries but sweet	As for ribberries with some shrinkage of the berries. Generally equal parts fruit and syrup, no water added.	Add fruits to sweet or savoury sauces, garnish desserts and cheese platters. Use syrup as a drizzle, churn to a sorbet. Ideal in chocolates and chocolate desserts e.g. mousse, cake.	Reduce the impact of the sweetness by adding red wine vinegar or lemon juice. NOTE: Can be shipped at ambient.	Chilled or frozen 2kg 250g	1000
Rainforest Lime confit	Deliciously strong lime flavour still with a tangy note along with sweetness of the added sugars.	Fruit slices, approx. 15-30mm in diameter, round, yellow to green, edible skin. Roughly equal parts, fruits and syrup, no water added.	As for riberry confit but where a lime flavour is needed rather than the aromatic notes of riberry. Also good with cheeses and oysters.	Dice or serve as is.	Chilled or frozen 2kg 250g	1000
Rainforest Lime purée	Intense Rainforest lime	Thick, creamy, pale yellow liquid.	Add a dash for a rich lime flavour to sauces, sorbets, syrups, salads, dressings etc.	Use at around 2-3% for a medium strength.	Chilled or frozen 200ml	n/a
Wild Rosella confit	Tart raspberry and rhubarb taste with sweetness from the sugars	Bright red fruit, flower shaped with a length of about 25-40mm. Seedless. In syrup.	As for rosella but the flavour is already balanced and colour enhanced by the process.	The syrup makes a great drizzle over desserts.	Chilled or frozen 2kg 250g	100
Wild Rosella extract	As for rosella flowers	Brilliant crimson liquid concentrate	As a flavouring: Add a dash to sauces, syrups, drinks or cocktails.	Store chilled. Use at around 2% for a medium strength.	Chilled or frozen 200ml	n/a

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Seasonings	Flavour	Colour / Appearance	Typical Use	Helpful Hints	Store / Pack Size
Alpine Pepper	Mountain pepper and berry mix with sumac, forest anise and salt	Green milled herbs and black spice flecks with soft, inland groundwater salt	An all purpose salt and pepper sprinkle for meats, eggs, soups and vegetables	Add some early in cooking and a little more at the end to add the zing and the aromatics	Store cool and dry 180g shaker
Forest Anise	Subtle Pernod-like aniseed flavour with a sweet aftertaste.	A fine light green powder which can still provide texture in biscuits and cakes.	Use with white meats and seafoods as a seasoning or infuse into finished sauces. Compliments fetta cheese. Add to desserts (eg. ice cream), cream cheese or bread.	Extremely versatile flavouring. Use as a post-preparation seasoning or cold-formulated. Use at around 0.5% (5g/kg).	Chilled or frozen 100g 1kg
Forest Peppermint	Peppermint flavour with woody eucalyptus and lemon myrtle note and a vanilla finish.	A free-flowing light green powder.	Desserts, particularly with chocolate and also as a seasoning for white meats.	Use around 0.3% (3g/kg) and allow the flavour to infused in warm to hot food	Cool 180g
Fruit Spice	An amazing fruity herb mix with a hint of lemon myrtle and the addictive quality of aniseed myrtle	Olive green herb mix with flecks of dried fruit powders and spices	An ideal fruit enhancer to make strawberries or any fruit more impactful. Great in curries.	Add as you would a generous salting when just enhancing fruit flavours, otherwise use at 0.5% in ice creams and other desserts.	Store cool and dry 180g shaker
Mintbush Marinade	Menthol, mint, pepper and anise in a complex aromatic mix	Medium fine fleck of a combination of various green herbs	Ideal used as a marinade for any Mediterranean vegetables, olives and especially fetta, labni or other soft cheese prepared in oil.	Warm the marinating oil to allow the flavours to infuse.	Store cool and dry 180g shaker
Lemon Myrtle Sprinkle	Lemon myrtle enhanced with encapsulated lemon myrtle essential oil and lemon aspen fruit powder.	Green herb mix with yellowy flecks	A lemon myrtle mix which is more lemony than lemon myrtle but used in all the same sorts of ways. This means more flavour for less cost but all the versatility.	Allow the flavours to infuse in without heating too much.	Store cool and dry 180g shaker
Pepperberry	A bushy spice with a very hot peppery zing.	Dark free-flowing powder that bleeds burgundy in sauces, butter and cream.	As an Australian substitute for pepper but with a distinctive unique flavour.	Use sparingly at around 0.1% (1g/kg) or less. Suitable for table use as for black pepper.	Cool 100g 1kg
Rainforest Rub	Contains macadamia nuts, aromatic herbs and spices in a natural (vegetarian) chicken flavoured base	Pale yellow spice with nut pieces and red chilli flecks.	Use as a crusting or pre-dust, particularly with meats wrapped in paperbark or pastry. Also good as a finishing seasoning over poultry, eggs or vegetables. Try it sprinkled over potato wedges or in sour cream.	Avoid prolonged open heat or macadamia nuts can burn and lemon myrtle will evaporate.	Store cool and dry 225g shaker
Red Desert Dust	An Australian Cajun seasoning powered with mountain pepper and native pepperberries.	Orange-red seasoning with milled spices, herbs and grains.	Try this seasoning on chicken, pork or red meats either as a finishing touch, a dry marinade, added to meat stock, demi, mornay or as a grilled topping for those blackened meat dishes.	The flavours are best expressed on heating.	Store cool and dry 225g shaker

Seasonings Cont'd	Flavour	Colour / Appearance	Typical Use	Helpful Hints	Store / Pack Size
Wildfire Spice	Pizza in a bottle with citrus notes from lemon aspen, lemon myrtle and a zing from mountain pepper	Colourful coarse herb mix with spices added.	Use over any meat, vegetables, in sauces, breads or dressings and soups. Great over pizza but useful as a general purpose sprinkle.	Fairly robust in use but safeguard the lemon myrtle by not subjecting the spice to too much open heat.	Store cool and dry 225g
Wylde Thyme	A herbaceous mix with some wild picked thyme and its tarragon and oregano similarities	Coarse herb mix with spices added. Salt-free	As for thyme, oregano, native mint or other herbs which enhance tomato dishes and sauces.	The flavours are best expressed on heating.	Store cool and dry 160g
Yakajirri	Bush tomato complemented with dried conventional tomato, garlic and Australian herbs	Colourful red, orange and white fleck mix with dark-dried and sub-zero milled herbs as a visual fleck	Use wherever ordinary tomatoes or tomato paste is used i.e. in soups, sauces and accompaniments but also as a marinade, crust or coating, in breads, oils or as for Wildfire Spice	In sauces, add some early in cooking and a dash more once the heating is done.	Dry, cool 1kg bags 180g jars
Seeds and Nuts	Flavour	Colour / Appearance	Typical Use	Helpful Hints	Store / Pack Size
Wattleseed	Coffee-chocolate-hazelnut.	Dark brown, free-flowing coffee-like roasted grounds.	Use as a flavouring for sweet or savoury sauces or in batter, desserts and baked foods. Use 1 teaspoon of wattle per cup for Wattleccino.	Boil in water to soften grounds and extract flavour then add both liquid and grounds or either separately. Typical use is 3 - 4 % of wet weight of all ingredients.	Dry 200g 1kg
Wattleseed extract	Coffee-chocolate-hazelnut.	Dark brown liquid which has been extracted from the dry grounds to provide a ready-to-use product.	Use as above, ideal as flavouring for anglaise, whipped cream, sorbet, sauces and marinades. Complimentary flavours are orange, red wine and rum.	Already processed, just add at around 4% of the wet weight of ingredients. Reduce any sugar in the recipe if possible as this can mask the wattle and require a larger % to be used.	Wet 200ml bottle, 1kg bottle

Practice safe cooking.... Always use (Cherikoff) condiments

Oils	Flavour	Colour / Appearance	Typical Use	Helpful Hints	Store / Pack Size
Lemon Myrtle oil	Slightly sweet lemon, lime and lemongrass flavour.	Transparent pale yellow fluid.	Flavour cream, milk, oil, vinegar or stock for desserts, sauces, dressings. Particularly good in ice-cream and other dairy desserts.	Flavour dissipates on heating so best used as a post-cooking flavouring at 2 to 4 drops per litre of product.	Cool 200ml
Gumleaf oil	Eucalyptus flavour.	Transparent pale yellow fluid.	In combination with caramel or honey in desserts or with coriander, garlic or honey in savoury sauces. Dilute and dab onto smoked salmon or BBQ meats.	Gumleaf oil is food grade. Very strong so use sparingly at around 2 to 4 drops per litre of oil/ sauce/ anglais etc. Gumleaf flavour MUST be an after-taste or it will be too strong.	Cool 200ml
Forest Peppermint oil	Primary peppermint flavour with a woody eucalyptus note.	Transparent pale yellow fluid.	Flavour cream, milk, oil, vinegar or stock for desserts, sauces, dressings.	Use at 2 to 4 drops per litre of product.	Dry 200ml
Macadamia Nut oil	World famous rich oily nut.	Transparent yellow oil.	Salad oil, dressings, pasta flavouring.	Best used as a flavouring oil as for sesame seed oil.	Dry 2L

Miscellaneous.	Description	Typical Use	Helpful Hints	Store / Pack Size
Paperbark	Rolls of bark similar to thick paper and packed damp in a plastic sleeve.	Use as a food wrap for cooking and serving.	Burn the bark to impart a smokey flavour into white meats, kumara and other starchy vegetables.	Cool singles
Sugarbag (black bee honey) non-exportable	Exceptional honey and mellow port flavour and thin consistency.	Enhanced with cream or in ice-cream or simply use as a drizzle.	Use in cold dishes to maximise the flavour as it disappears with heat.	Chilled 200ml

More menu ideas

Kobi beef fillet with a Wattleseed (extract) and Forest anise enhanced wild mushroom sauce
 Cherikoff Wattleseed crème brulée with a Forest peppermint scented biscotti served with Lemon myrtle sprinkle tisane
 Yamba prawns on wilted Chinese broccoli with a macadamia nut oil and wild lime juice mayonnaise
 Gippsland lamb backstrap brushed with garlic and gumleaf infused cottonseed oil
 Cherikoff Wattleseed beer battered seafood and vegetable flower tempera
 Turkey sausages with lemon myrtle yoghurt and Illawarra plum sauce

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Convenience Products	Flavour	Colour / Appearance	Typical Use	Helpful Hints	Store / Pack Size
Bush Tomato Chutney	Akudjura (ground bush tomato) used in a tomato base.	Orange/red chutney with some ingredients diced for texture.	Accompanies red meat, pies or vegetables. Embellish with chopped tomato and basil on mountain pepper bread to make 'Bushetta'. Use as a pizza or pasta sauce.	Cover left over chutney with a thin layer of oil and refrigerate for long term storage.	Chill after opening. 2kg export bag
Illawarra Plum Sauce	Rich plum sauce with the subtle pine flavour of Illawarra plum.	Thick dark purple sauce.	As a finishing topping for meat and vegetables or a dipping sauce for crudités. Use as a marinade or a visually different pizza sauce.	Embellish with freshly chopped chilli, if desired. Contrast with coconut or sour cream.	Chill after opening. 2kg export bag
Rainforest lime splash	Wild lime flavour with a hint of wanjasan soy.	Bright yellow in colour flavoured and textured with lime pulp.	Use when grilling or pan-frying any red or white meat. The meat juices complete the flavour, if using as a sauce add 10% stock and reduce if desired. Add chilli, wasabi or ginger for variety.	Rainforest lime splash will not burn with medium heat. Deglaze pan with water to finish.	Chill after opening 2kg export bag
Mountain Pepper Sauce	Pepper and spice flavour with a woody character.	Brown stock colour. Thick emulsion style sauce	For all BBQ meats, stir-fry dishes, sausages and as a marinade. For variety, add wattle, garlic, shiitake mushrooms or coconut cream.	Do not boil sauce, only warm before serving, if necessary.	Chill after opening. 2kg export bag
Lemon Aspen Syrup	Sweet citrus flavour similar to a blend of grapefruit and lime.	Pale yellow syrup.	Use as a dessert flavouring or topping or add 20% white wine vinegar and use as a meat glaze. Add flavours such as coriander, basil, soy or ginger.	Do not use with citrus or citrus juices.	Chill after opening. 2kg export bag
Maple & Ironwood syrup	Traditional maple syrup (natural flavour) with an aromatic lemon myrtle finish.	Colour and consistency as for maple syrup.	Use on pancakes, desserts or as a glaze over crispy skin duck or other poultry. Add vinegar to make more savoury and brush on any meat or steamed vegetables.	Warm, do not boil as flavours are heat sensitive.	Chill after opening. 2kg export bag

See page 3 for new convenience products.

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Books	Description
Dining Downunder – the cookbook	This is the book of recipes from the show, Dining Downunder™ which is now screening on regional Australian channels and rolling out around the world as an insight to Australian cuisine. The show's host, Vic Cherikoff and his colleagues, Mark McCluskey and Benjamin Christie cook up a storm getting inspiration from the various venues featured and adding an authentic Australian twist.
Australian Menu Planning ebook	by Vic Cherikoff and Benjamin Christie, this expansive ebook covers a whole raft of functions, events, food styles and promotions which can be guaranteed to be successful by incorporating authentic Australian ingredients. Need breakfast menus; conference breakout session refreshments, cuisine promotion concepts or menus for fast service outlets, it's all in this near instantly delivered, internationally relevant ebook.

Manufacturing applications

A range of specialised products is also available for particular applications and we can advise on appropriate formulations for particular products. Please contact Vic Cherikoff for further information.

- ✓ Encapsulated lemon myrtle, lemon aspen, wild lime, wattleseed and mountain pepper (powdered, instantised forms of the extracts or juices)
 - ✓ Soluble lemon myrtle, aniseed myrtle and forestberry herb oils (clear miscible liquids, particularly for water based products)
 - ✓ Liquid flavour extracts from wattleseed, lemon aspen, rosella and lime (these are concentrates in liquid form)
 - ✓ Fruit purees of wild lime, lemon aspen, Davidson, Kakadu and Illawarra plums and other liquid concentrates
 - ✓ A range of flavourings and formulations for mainstream products

Some manufacturing applications:


breads or bread pre-mixes, pastries, pasta or noodles made with wattleseed, various herbs or seasoning mixes
 ice creams, thickened cream, yoghurt or cream cheese flavoured with wattleseed extract, Forest anise, Lemon myrtle sprinkle, Forest peppermint
 desserts with authentic Australian flavoured creams, custards, pastry, icings or jam fillings
 pies with conventional meats and flavoured with Cherikoff seasonings in the sauce or pastry (or add a flavoured pasta)
 marinated meats with Australian seasonings as dry rubs or stuffings
 sauces, soups, dressings, condiments all given that authentic Australian twist and market appeal
 wild herb marinated fetta, olives, anti-pasti, rollmops, tuna, salmon, octopus
 prepared ready meals with that special Wow! factor from a highlight of Australian ingredients – just ask us how!

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And remember

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