



HILL FARM PRESERVES

TASMANIA

t +61 3 6445 1504 e info@hillfarm.com.au w www.hillfarm.com.au
152 Broomhalls Road, Sisters Creek,, Tasmania, Australia

PRODUCT RANGE NOTES

(Updated 7 February 2017)

MUSTARD – 180g

Hill Farm Preserves mustards are completely natural. They are made without added artificial flavours, colours or preservatives. Our award-winning mustards make a pleasing addition to hot and cold meats, smoked salmon, fish and vegetarian fare. We cater for all palates and dietary requirements - sweet, mild or hot and spicy, low sodium and no added sugar. The high quality yellow mustard seeds used in our seeded mustards are locally grown and harvested.

Paste mustard

Wasabi Gold medal

A mustard made with premium quality wasabi. It is sensational with seafood, sushi, or prime Tasmanian beef. Great added to homemade Hollandaise sauce. A must-try mustard, with addiction almost guaranteed.

Dijon Low sodium; Gold medal

A classic hot mustard. It is good in sauces and added to salad dressing.

Pub Gold medal

An English-style yellow mustard with an exciting, lively, piquant and sweet taste. A perfect barbecue mustard to accompany sausages, burgers, steak or chops. Serve as a dip with potato wedges. Great added to salad dressing or cheese and ham sandwiches.

Dragons' Breath No added sugar; Silver medal

A vibrant and tangy mustard with fresh lemon juice and balsamic vinegar. It is perfect for adding to salad dressing, cold meats, marinades, hamburgers and beef pies. This mustard is very versatile.



* Medals awarded at the Royal Hobart Fine Food Awards

Horseradish *Low sodium; Silver medal*

Tasmanian-grown fresh horseradish makes this mustard a horseradish lover's delight. The pungent flavour will tickle your taste buds. It is excellent with smoked salmon, roast beef or added to pan juices with cream and chives for a perfect horseradish mustard sauce.

Ploughman's *Silver medal*

A mustard created for the beer lover. This sweet vibrant mustard contains 41% Tasmanian brewed beer (Boag's). It is superb with roast beef, mature cheese or a ploughman's lunch. Alternatively, mixed with butter and melted over boiled or jacket potatoes.

Whisky and Orange *Bronze medal*

Fresh Australian oranges are finely hand grated and soaked in local Tasmanian whisky (Hellyers Road Distillery in Burnie) overnight to make this warming, hot, vibrant mustard. Add to pan juices with cream and seasoning to make a delicious sauce to go over duck and game meats.

Paste / Seeded mustard

Redbank *Silver Medal*

A crunchy, yet creamy seeded mustard made with high quality yellow and brown mustard seeds. Its bright colour will brighten any plate and is ideal for cooking, dressing a salad and delicious with cold meats.



Moroccan *Silver Medal*

A hot, crunchy creamy seeded mustard containing many flavoursome Moroccan spices and Tasmanian honey. It is sensational in sandwiches and superb with chicken.

Seeded mustard

Mediterranean *Low sodium; Gold Medal*

A mustard with a beautiful combination of European herbs, tasty black olives, juicy sundried tomatoes and yellow and brown mustard seeds. It is delicious on focaccia, or added into homemade specialty breads. Mix it into butter at room temperature to spread on sandwiches with cheese or on cold meats. Put it over fish or chicken before cooking for that extra crunchy texture and flavours of the Mediterranean.

Mountain Pepper *Low sodium; Silver medal*

A uniquely Tasmanian mustard made with wild mountain pepperberries harvested in the Tasmanian rainforest. This hot sweet mustard contains yellow and brown mustard seeds that have been infused in apple juice, apple cider vinegar and Tasmanian honey.

Tasmanian Rainforest *Low sodium; Silver medal*

This mustard features natural ingredients found in the temperate rainforests of Tasmania. We combine wild mountain pepperberries, kunzea leaves and Tasmanian honey, with yellow and brown mustard seeds that have been infused in apple juice and apple cider vinegar to produce a uniquely Tasmanian flavour. This sweet mustard is delicious with sharp cheeses.

Seeded Chilli *No added Sugar; Contains soy beans and fish sauce; Silver medal*

This fiery red mustard is not for the faint-hearted and will make a colourful statement on a plate. It contains yellow mustard seeds, 15% red chillies and many beautiful spices. Delicious stirred through pasta, added to mayonnaise or in a sandwich.

Honey *Low sodium; Bronze medal*

A mild yellow and brown seeded mustard, sweetened with local Tasmanian honey to produce a versatile wholegrain mustard. It contains a delightful combination of spices and makes a fine addition to a cheese sandwich, ham or barbequed meats.

Spicy *Contains soy beans; Bronze medal*

A best-seller in Japan. A house-made infused spicy vinegar steeped in exotic herbs and spices is combined with yellow mustard seeds, organic Tamari and Tasmanian honey to create a beautifully subtle, crunchy, textured mustard. A wonderful addition to Asian dishes.

Green peppercorn *Low sodium*

A mild mustard made with yellow mustard seeds, green peppercorns and spices. Matches cheese or smoked fish.

RELISH & CHUTNEY – 250g

A delicious range of relishes and chutneys made from quality farm produce. These are a full-bodied accompaniment to hot and cold meats, curries, vegetables and cheeses. They are especially good for sharpening the taste of sandwiches.

Chilli *Contains fish sauce; Gold medal*

A tomato-based relish, full of beautiful flavours and aromatic spices. It is made with chillies and ginger and is great added to anything that needs that hot chilli bite. Add to mince to make delicious chilli con carne or add to cheese sandwich.

Summer Garden *Gold medal*

A delightful sweet, chunky, pickled relish which conjures up the taste of summer vegetables any time of year. Pickled celery, cucumbers, capsicums and onions are added to a pan of tasty red tomatoes that have been simmering for hours in our own spiced vinegar with yellow mustard seeds and spices. Delicious with beef burgers or as an addition to cold meats.

Tomato Relish **Gold medal**

Tomatoes and onions simmered slowly with special spices and vinegar for three hours to give you a wonderful rich classic relish. Perfect for barbecued meals, as an addition to cooked breakfast or added to sandwiches. Use as a base on pizza or add to jacket potatoes with cheese.

Piccalilli **Silver medal**

A cauliflower-based pickle spiked with chilli. The overnight-pickled cauliflower, red and green capsicums and onions are added to our Indian-spiced vinegar at the last cooking stage. Add to your cheese & cold meat sandwiches.

Ratatouille *Low sodium*; **Bronze medal**

A tomato based relish with freshly chopped zucchinis, green and red capsicums and onions, with added yellow mustard seeds and spices. A wonderful addition to vegetarian fare. Add as a layer to vegetarian lasagna or use as a dipping salsa with crackers.

Caramelised Onions *Low sodium*

Chopped onions are simmered slowly with balsamic and brown vinegars and brown sugar to form a thick, sweet, dark brown caramelised creation. A perfect match with fresh crusty bread, lashings of butter and tasty farmhouse cheddar. Delicious with cold meats and sausages and added to pizza toppings with blue cheese.

Apricot *Low sodium*

A Tasmanian apricot-based chutney, slowly simmered with apple cider vinegar, brown sugar, juicy sultanas and glaze ginger. Wonderful added to curries or served as a side dish with rice. Add to chicken pieces for a slow-cooked apricot delight.

COLD PRESSED GM-FREE CANOLA OIL - 250mL / 500mL

Canola **Gold medal**

Pure Tasmanian cold pressed GM-free canola oil. A premium quality culinary oil ideal for dipping, salad dressing, shallow frying, roasting and baking. 100% Tasmanian - grown, harvested, cold pressed and bottled right next to the Hill Farm kitchen in north-west Tasmania. No preservatives, additives or artificial colouring and no chemicals are used in the production process. Contains double the amount of healthy omega 3 and omega 6 than olive oil. A good source of natural vitamin E. Is very low in levels of harmful saturated fatty acids.



Cumin-infused **Gold medal**

This beautiful oil is a must for the cumin lover. It has an intense warm flavour. Splash over salads, grilled fish, chicken, new potatoes pasta or rice, use in dips or salad dressings, drizzle over beetroot and root vegetables before roasting.

Lemon-infused **Silver medal**

This fresh zesty infused oil has a luscious light lemony tang. Drizzle over salads, grilled fish, chicken, new potatoes, risotto or pasta, use in dips or salad dressings.

Ginger-infused **Bronze medal**

This ginger infused oil has a wonderful warm spicy aroma. The perfect ginger lift to Asian cooking, marinades, fish, chicken, steak, scallops or added to melted chocolate and poured over poached pears.

100% Tasmanian Pepperberry -infused **Bronze medal**

This dark green coloured oil captures the taste and aromas of Tasmania’s wild temperate rainforest. You can smell and taste the native pepperberry leaf on your tongue, leaving a pleasant peppery after-taste in your mouth, which intensifies and bursts at the back of your throat. The perfect lift to barbecued meat, marinades, steak, vegetables, dips, dressings and roasts.

Garlic-infused **Bronze medal**

A pungent infused oil with a distinctive garlic aroma that carries through to the palate leaving a pleasant and delicate garlic aftertaste. A delicious and healthy replacement for garlic butter. Ideal for drizzling through pasta, over salads, using in homemade aioli or mayonnaise, or basting roast meats and vegetables. Wonderful with prawns, seafood and stirred through pesto.

VINEGAR – 250ml *Gluten free; Low sodium; Low sugar*

Our aromatic vinegars are made using tangy apple cider vinegar, herbs and fresh fruit. All are sensational in a sauce, brilliant for deglazing a pan, splashing on salad or over fish & chips. They are sharp, acidic and ready to use anytime.

Apple cider

This aromatic vinegar is a pantry staple. Delicious as a balsamic substitute, for poaching fruit, pickling vegetables or as a meat tenderiser.

Raspberry

Made with fresh raspberries steeped in apple cider vinegar. Add to sparkling water with a handful of mint leaves to create a refreshing drink. From pork to pavlova, add a contemporary twist to your favourite sweet or savoury dishes.



Tarragon

A tarragon-infused vinegar which is ideal in mayonnaise, marinades and in poaching liquids. A perfect match with fish.

FRUIT PASTE – 100g *Gluten free; Low sodium*

Hill Farm Preserves pastes capture the flavours and colours of summer, condensing and concentrating them. They are the ideal companions to creamy or sharp cheeses and deserve a place on every cheese board. They can be used as filling in pancakes or croissants, or melted as a glaze for fruit tarts or meat. They can be cut into wedges to enjoy as a sweetmeat in their own right. Our beautiful eye-catching boxed pastes are an ideal addition to food hampers and make a special gift for a friend.

Pear and Pistachio *Contains nuts; Gold medal*

A paste with a lovely balance of pear and pistachio to suit any combination of cheese or melted over ice cream.

Quince *Gold medal*

Made from Tasmanian quinces. A paste best served with sharp cheddar on a cheese platter. It can be used in fruit tarts or pies or melted and brushed over meats for a delicious fruity glaze.

Fig and Ginger *Bronze medal*

A paste offering a refreshing combination of the natural sweet taste of fig with the delightful tang of glaze ginger. Serve as a part of a cheese platter, add to stir fries or simply spread on toast.

JAM – 240g *Gluten free; Low sodium*

This delicious range of jam is slow cooked in small batches to retain the natural flavour, colour and texture of the fruit. You can actually see the fresh locally grown fruit when spread thickly on fresh bread, toast, scones or crumpets - just how jams used to look and taste. Wherever possible we use Tasmanian and Australian produce.

Blackberry

Raspberry

Summer Berry



MARMALADE - 240g *Gluten free; Low sodium*

This delicious range of marmalade is heaven for the marmalade connoisseur. They are slow cooked in small batches to retain the natural flavour, colour and texture of the fruit. Delicious spread thickly on fresh bread, toast or hot croissants.

Seville Orange **Gold medal**

The ultimate Seville Orange marmalade taste sensation!

Tipsy Whisky **Gold medal**

A Seville Orange-based marmalade with a subtle hint of local Tasmanian whisky. It has a fantastic warmth and flavour.

Lemon and Lime **Silver medal**

A chunky marmalade full of Australian lemons and limes. It has a strong and tart citrus flavour. It's a must if you love marmalade with a zing. Use as a glaze over lemon drizzle cake.

JELLY – 225g *Gluten free; Low sodium*

Hill Farm Preserves clear jellies are tart and sweet, and capture the distinctive tastes of natural fruits. The majority of the fruit we use is grown in Tasmania's cool climate. To ensure clarity, good colour, firm, even texture and rich unique flavours, the jellies are prepared in the traditional way. The whole fruit is cooked until very soft and then drained through cheesecloth. The extracted juice is then brought to the boil and sugar is added. As artificial pectin and setters are not used in our natural jellies they should be kept away from heat and sunlight or they will melt.



Crab Apple **Gold medal**

This jelly is suitable for all meats and can be added to sauces or used as a glaze for fruit tarts. The crab apples are locally grown. Wonderful with roast pork or put over pork chops.

Gamekeepers' **Gold medal**

This is a true blackcurrant lovers' delight. It is ideal for venison, added to slow cooked lamb shanks, wallaby or any type of game meat. It can be melted and poured over ice cream. Made from Tasmanian blackcurrants and apples.

Quince **Gold medal**

This is a delicately flavored clear jelly featuring aromatic Tasmanian quinces. Ideal added to poached fruits or as a glaze. Use as an accompaniment to smoked chicken or turkey. A delightful and colourful addition to a cheeseboard with pear slices and soft cheese.

Cumberland **Silver medal**

This jelly contains Tasmanian grown redcurrants, citrus and port. It is the perfect accompaniment for turkey chicken and ham. Glaze and slow cook chicken or turkey for a mouth-watering meal.

Redcurrant **Silver medal**

This jelly is made from Tasmanian redcurrants and apples. It is suitable as a sweet or savoury addition to all meats. Add to sauces or as a glaze for chicken, turkey or ham, or brush over fruit tarts.

Rosemary **Silver medal**

This jelly is made with Tasmanian apples and fresh rosemary. It is aromatic and tart - great with lamb, chicken, veal and smoked fish. Put over lamb chops in the oven or roast potatoes.

Mint **Silver medal**

This jelly is made from Tasmanian grown apples and fresh mint. No artificial colours are added - the true colour of mint shines through. It is full of flavour and is absolutely delicious with lamb or added to mashed potatoes or gravies.