

Mikes Premium, home style flavour bases

- ✓ At least 98% Australian & organic ingredients
- ✓ No gums, extenders, thickeners or fillers
- ✓ Innovative ingredients list, locally made



Every day quick recipes

Garlic-i-fy

Mediterranean Garlic & herb flavour base concentrate. Very versatile.

- **Garlic bread sop** - mix equal quantities of product and virgin olive oil, serve on plate.
- **Best garlic bread** - slice crusty Italian bread into 3cm thick slice. Spread lightly with product, sprinkle with grated cheese then grill. Perfect bruschetta base.
- **Flick straight into hot Pasta or Pasta sauce.** No need to fry.
- **Creamy garlic sauce** - add to cream or sour cream.
- **Marinade** for olives & fresh cheese's (feta, bocconcini) - Mix 50/50 to olive oil.
- **Yiros marinade/stirfry** - 1/2 jar to 1kg of either sliced lamb or chicken or kebabs(makes 6-7 yiros). Marinade for at least 2hrs (over night preferred). BBQ or shallow fry.
- **A side for cheese platters**
- **Garlic prawns** - marinade 1/2 jar to 1.2Kg of prawns. Place on skewers, BBQ or grill, cooking both sides.
- **Roast veggies or potatoes** - Toss 1/2 jar to 1kg vegetables or potatoes. Season with extra salt. Roast.
- **Garlic sauce** - 3 Tbsp of Garlic-i-fy to 250gm of Greek yoghurt, juice of 1 lemon.
- **Salad dressing** - 1Tbsp Garlic-i-fy, 1/4 cup lemon juice or red wine vinegar & 1/2 cup olive oil
- **Garlic aioli** - add product to mayonnaise
- Add to **risottos, stews, soups, legumes.**

Sambal Oz

Hot and tasty sambal. Lots of fresh herbs & spices. Powerful and versatile.

A sensational **drizzle sauce** straight on

- pizza and mild curries
 - cheese platters
 - sandwiches & burgers
 - with cream cheese on hot dogs
 - scrambled eggs, avocado & bacon
 - tuna & Spanish onion crackers
- **Thai dipping sauce** - add 2 Tbsp each of Sambal Oz, fish sauce, lime juice, finely chopped coriander & sugar. Stir.
- **Thai Marinade, baste & salad dressing** - Add 1/2 cup oil to the above dipping sauce. Does 500g food
- **Spice up & flavour soups, curries & stir-fries.**

That Peanut Satay Stuff

- **Drizzle or toss through** - cooked ribs, wings, satays, seafood, potatoes, rice and noodles; salads, vegetables.
- Smear on **wraps, burgers or subs.**
- **Dipping sauce** for wedges, sushi, cold rolls, dumplings, vegetable sticks, spring rolls, dim sims.
- **One jar makes (4 serves)** - 2 kg stir vegetables, noodles
- As sauce for a **Wet dish** - 1 bottle does 750gm of seafood, prawns, chicken, beef.

Black magic - by Red Toga Indonesian ketchup manis with a added Asian flavours. Very versatile, loves foods. Intense flavour, use sparingly

- **Stir-fry & noodle finishing sauce** -1kg noodles, 250g meat, 500g vegetables to 1/3 - 1/2 bottle Black Magic. Also add a good dash of tomato sauce, a splash of fish & dark sesame oil for bigger flavour. Serves 6.
- Perfect way to **get more raw vegetables** into your diet. Thinly slice raw vegetables and salad vegetables then thinly coat with Black Magic. Top with crispy noodles & sliced spring onions.
- **Instant Asia** - lightly drizzle on green/garden salads, cooked vegetables, omelets, baked or grilled fish.
- **Toss though** cooked seafood, veggies & meats for glossy taste. In wraps.
- **Dipping sauce** for dim sims, sushi, cold rolls, dumplings, wedges, vegetable sticks, spring rolls, etc
- Great for **Pad Thai** or giving Chinese take away **more flavour.**
- Essential for **Nasi goreng & Mi goreng.**
- **Duck & bok choy pancakes**

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NICE GIFTS

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