



## **Bush Tucker Morning Tea Pack (Small) includes:- (Approx 12pax)**

- 2x Native Jams (230g) - Assorted Flavours pending availability
- Native Flavour Biscuits (assorted – 12 twin packs)
- Lemon Myrtle / Anzac Wattleseed / Macadamia / Wild lime & Coconut)
- 1 x Bush Dukkah 60g /Lemon Myrtle Macadamia Nut Oil 100ml
- 1 x Native Syrup
- 2 x Native Tea (20-25 Teabags) - (Lemon Myrtle/Lemon Myrtle- Green Tea/Wild Hibiscus)
- 1 x Wattleseed (30g)
- 1x Native Relish /Chutney - Assorted Flavours pending availability
- 1x Native Savoury Lavash - Assorted Flavours pending availability
- 1x Native Flavours Lollies
- 1x Melamine Scatter Tray - Assorted Designs pending availability
- Complimentary Aboriginal design Apron/Tea towel/Table Runner

## **YOUR SHOPPING LIST**

- Sparkling mineral water or Soda Water OR
- Ginger Ale and Tropical Fruit Punch
- SPREADABLE cream cheese (250g)
- Veggie sticks (dip) - carrot; celery; cucumber
- Damper bread (Turkish/Ciabatta Bread) (for dukkah dip)
- Scones/muffins/pikelets
- Whipped cream

## **How to Prepare**

Firstly you need to supply: scones/pikelets or damper and crackers and/or some fresh vege sticks (carrot – celery – cucumber); 250g spreadable cream cheese (*make sure you get the spreadable one as it is much easier to mix*); and a tub of whipped cream – that's all you need to enjoy NAIDOC or any Morning Tea on a budget

**To make dip:** blend 1 of the Relish/Chutney with 250g spreadable whipped cream – that's it – how easy!! Serve with the damper / crackers / vege sticks along with the other 1 of the relish so you have 2 savoury dips. You can even spread the cream cheese over the damper with lashings of Relish/Chutney – so yummy!!! Trust me I know!!

**To make Wattleseed Cream:** blend teaspoon Wattleseed with the tub of whipped cream – that's it – how easy!! Now all you need to do is dollop the cream on top of the jam on top of the scones/pikelets or damper – this is soooooooo good. With the remaining Wattleseed use as a native blend caffeine free coffee with bush honey or dollop the wattleseed whipped cream on top – native blend latte!!!

**Native Tea:** Just add boiling water to the blend in a large Pot/Jug and enjoy – add honey to taste or chill for a refreshing Iced Native Tea or serve individually - great to refresh you for the rest of the day with a bush lolly for energy!!

**Native Drink:** Use the Lemon Myrtle Syrup like cordial and make strong or weak as desired. Add sparkling mineral or soda water or to make a nice punch - mix with ginger ale and tropical fruit juice .. very refreshing

**Native Dukkah:** pull apart the damper bread into bite size pieces - dip into the Mac Oil and then the dukkah and then savour the taste :) (Add Balsamic Glaze to the Oil for extra Taste)