

DREAMTIME KULLILLA-ART

Bush Tucker Morning Tea Pack includes:-



DREAMTIME KULLILLA-ART
CELEBRATING 23 YEARS OF CULTURAL INTEGRITY
AUTHENTIC PRODUCTS • HONEST PRICING • GENUINE SERVICE
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- 3 x Native Jams (170g) - Lilli Pilli/Quandong/Desert Lime/Davidson Plum
- 1 x Box Native Flavour Biscuits (Anzac Wattleseed / Billy Tea-Wild Lime /Lemon Myrtle
- 1 x Bush Honey
- 1 x Bush Dukkah/Lemon Myrtle Macadamia Nut Oil
- 1 x Lemon Myrtle Syrup or Wild Lime Cordial
- 1 x Native Tea (20-25 Teabags) - (Lemon Myrtle/Lemon Myrtle-Green Tea/ Wild Hibiscus)
- 2 x Tribal Rock Lollies (Wild Lime/Berry)
- 1 x Wattleseed (30g)
- 1 x Native Relish (Outback Tomato / Mango-Native Mint Chutney)
- 1 x Damper Cake (35g) (1 serve)
- 1 x Native Savoury Biscuits (120g)
- Complimentary Aboriginal design Apron/Teatowel

YOUR SHOPPING LIST

- Sparkling mineral water or Soda Water OR
- Ginger Ale and Tropical Fruit Punch
- **SPREADABLE** cream cheese (250g)
- Vege sticks (dip) - carrot; celery; cucumber
- Damper 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 ½ the Relish/Chutney with 250g spreadable whipped cream – that's it – how easy!! Serve with the damper / crackers / vege sticks along with the other ½ 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 :)

