



# enjoy our gourmet food ideas

## dukkah

- Enjoy as a snack –  
Serve dukkah in a shallow dish. Dip good bread (turkish or soft ciabatta) into olive oil then into Dukkah.
- Sprinkle on lamb chops and grill on the BBQ.
- Sprinkle over cauliflower and broccoli gratin.
- Sprinkle over salad after the dressing and just prior to eating.
- Mix with fine dry breadcrumbs and coat veal, chicken or fish then grill on the BBQ or bake.
- Sprinkle on bruschetta after the tomato, garlic and oil.
- Top jacket potatoes with sour cream (or plain yoghurt) then sprinkle with Dukkah.
- Cut tomatoes in half, sprinkle with olive oil then Dukkah and oven roast.

## olive tapenade

- Enjoy as a snack – by itself on water crackers or with a soft white cheese such as brie or goat cheese
- Slice through chicken breasts, spread lightly with tapenade and fill with soft cheese and sun-dried tomatoes. Bake in the oven or pan.
- Spread over the top of lamb before roasting to give a special flavour to the meat.
- Use as a pizza topping instead of tomato paste.
- Serve on the side with steak.
- Serve in a dish as part of a starter platter or tasting plate, along with crackers and cheeses.
- Use in savoury flans and tarts – top with tomato and parmesan, feta or ricotta, then top with basil.

## olive seeded mustard

- Serve as a condiment with crackers, red meats and cheese.
- Spread on beef, ham or silverside sandwiches and rolls.
- Lamb loin strips – slice in half, spread with Mustard and drizzle with honey. Tie together and roast. When cooked, slice and serve with vegetables.
- Small gourmet potatoes cut and boiled. Add oil and small amount of Mustard. Serve warm.
- Enjoy as part of a Ploughman's Platter – bread, meats and cheese.
- Serve on the side with steak.
- Mix Mustard and oil through warm pasta.

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