

# BEVERLEY'S CHRISTMAS PRODUCE SHOP 2010

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**Open Saturday 11th, Sunday 12th December 2010**  
from 10.00 am until 4.00 pm or by appointment any time to suit you.

If there is a particular product you want, we recommended you pre-order to avoid disappointment as supplies of some products, which are all hand made will be limited.

The produce that will be on sale include the following:

## Marshmallows

\$10 for 10 pieces

Our star confectionery this Christmas. Made from fresh fruit such as raspberry, passionfruit, lemon and mint, lavender, blueberry, red currant and strawberry. Melt in the mouth alternative for a coffee Petit four instead of chocolate. Unique gift for Christmas. These are gluten and lactose so suitable for coeliacs.

## James Beard Fruit, Chocolate Chip and Whiskey Cake

\$12 upwards

A stunning cake with masses of fruit and a mix of whiskey and brandy added to the mixture so it keeps beautifully

## Lemon and Pecan Nut Shortbread Biscuits

\$10 for 8

## Sweet Butter Biscuit Tart Bases

Box/12 Small \$15  
Box 4/Large \$10

Use with your own filling or fill with our caramel brandy sauce or Belgian chocolate sauce and summer berries. Keeps frozen for at least 3 months, defrost in 10 minutes and will be crisp for immediate use.

## Caramel Brandy Sauce – Small Jar – 125 g

\$6.00

A rich caramel sauce to use in tarts or over ice-cream and bananas.

## Belgian Chocolate Sauce - Small Jar – 125 g

\$6.00

Made with Dark Belgian chocolate, cream and whiskey. Use as sauce on ice-cream or mix with cream for cakes or use as a rich dip with fruit.

## Petite Mince Tarts

\$12 for 8

Made from buttery biscuit base, filled with home made mince and topped with white chocolate and red cherry garnish. Can be frozen for 6 weeks.

## Xmas Puddings – Medium & Large

Prices vary

Beverley's great grandmothers recipe, a traditional English pudding.

## Classic English Brandy Butter (can be frozen)

\$8

Traditional English butter orange, lemon and liqueur sauce. This will melt gently over your pudding.

**Mini Choc Fruit Xmas Truffle Puddings****\$15 for 8**

Cake based so they keep better than a chocolate truffle these are studded with fruit, laced with brandy and have a little chocolate coating on top.

A box of 8 puddings.

**Chocolate & Ginger Fudge Slice****\$8 for 8 pieces**

Made with Belgian chocolate and chunks of juicy glaze ginger

**\*\*\* French Style Orange Aperitif 300 ml \*\*\* (A star attraction in our lessons)****\$15 per bottle**

A superb fresh tart, orange and brandy base to use with ice and champagne.

**Cordial – Orange & Lemon Cordial or Raspberry (small bottle)****\$8**

Made with oranges and lemons it has a lovely fresh citrus flavour.

**JAMS**

Our Jams are made in small quantities by hand and have an intense flavour which is rare to find in most jams nowadays.

**Chunky Strawberry and Raspberry****\$10 lge****\$6 sml**

Strawberry with our own very scented rose petal

Apricot, Dried Peach and Lemon Jam

**Spiced Sweet Tomato Chutney****Small(150 ml) \$6****Large(250 ml) \$10**

Original recipe from Beverley's grandmother this has lovely generous chunks of tomato throughout and just the tiniest heat of our own chilli

**Pear & Ginger Relish****Small 150 ml \$6****Large 250 ml \$10**

Caramelised pear and ginger with the sweetness of red currants, this sweet, sour and slightly spicy relish is perfect to accompany any meats, ham or cheese platter.

**Hot Honey and Cardamon Grain Mustard****\$6**

Mix of grain and ground mustard, spiced with cardamon seeds and honey, this mustard has quite a bite to it.

**Pickled Sweet & Sour Cucumber****\$8**

A crunchy delicious addition to any meat or cheese platter or sandwich filling.

**Beverley's Crunchy Munchy.****\$10**

A dry crunchy caramel flavoured topping to scatter on fruit or ice-cream, this has nuts and Belgian white chocolate throughout. Store in the freezer for up to 6 months and take directly from your freezer to the table.

**Candied Glace Orange Peel with Orange Syrup****\$8 for 100 g**

A house specialty, mix a little into fruit salad, use in cakes or on icecream.

**Pure Vanilla from Tahiti – 50 ml****\$15.00**

Not only do you have the pure essence but a fragrant vanilla bean

**Pure Vanilla from Tahiti – 50 ml****\$15.00**

Not only do you have the pure essence but a fragrant vanilla bean in the bottle to use afterwards. Beverley will include a favourite recipe for Vanilla Summer White Pudding with each bottle purchased. (This is a vanilla flavoured, light custard topped with vanilla cream and grated chocolate that you serve chilled with berries.)

For your Cheese Platters, try our quince paste or Chemical Free sultanas

**Quince Paste (serves 8)****\$10 per piece**

We make a true rich quince paste which is set like a jube and superb with cheese for any special dinner. There are limited quantities as we only make as much as we can get from our own quince trees but you can ask for some to be reserved

**Table Top Natural Sultanas. (500 g) (Again, no chemicals in these)****\$10.00**

Dried naturally without sulphur.

**Books:****\$20.00**

Finger Food, Class Recipes, Mini Munchies, Festive, Brunch, Lunch & Casual Meals and Favourites. All can be autographed.

**DVD Volume 1 Favourites****\$25.00****DVD Volume 2 BBQ & Salads (avail mid December)****\$25.00****Murray River Salt****\$5.00**

75 g pouches pink salt. High in magnesium and potassium, assists with calcium absorption.

**Red Victorinox Knives - Christmas Special****\$18**

A set of three knives in a package, usually double this price it is a Christmas special and great value. The best little knives we know. (usually \$7.50 each)

**Gift Certificates can be ordered****(\$85)**

A wonderful gift idea for giving people a single lesson for the 2011 program or for any products. Available in any denomination value you wish. These are valid for 12 months.