

ROSIE'S

Boutique Condiments Pty Ltd

Handmade in Australia by
Rosie Turnbull "Mayfield"
0427 418 81
rosieshm@bigpond.com
www.rosies.net.au

Mango, Avocado & Cashew Nut Salad



Lettuce leaves
Sliced Avocado
Sliced Mango
Cashew nuts
Diced bacon
Sliced Spanish onion
Rosie's Honey Mustard Dressing

Fry the bacon, then allow to cool.

Arrange salad leaves on serving tray then top with mango, avocado, bacon, nuts, onion. Drizzle Rosie's Honey Mustard Dressing over top and enjoy.

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Pumpkin, Feta & Pine Nut Salad



Rocket leaves
Diced pumpkin
Diced Feta cheese
Pine nuts
Diced bacon
Sliced Spanish onion
Rosie's Honey Mustard Dressing

Fry diced bacon, allow it to cool.

Bake diced pumpkin in oven, cool. Arrange salad leaves on serving plate & top with all of ingredients, drizzle Rosie's Honey Mustard Dressing over top and enjoy.

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Honey Mustard Chicken



4 Chicken breast fillets
Camembert cheese
Sun-dried tomatoes
4 Bacon Rashers
½ cup Rosie's Honey Mustard Dressing
Toothpicks

Slice open chicken breast fillet & fill with sliced Camembert cheese & sun-dried tomato. Wrap bacon rasher around breast & hold with toothpick. Place into a casserole dish & baste well with "Rosie's Honey Mustard Dressing" Cook in mod. Oven for 20 mins. until golden.

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Honey Mustard Chicken Pie



3 Chicken breasts sliced
1 small onion diced
2 cloves garlic diced
Rosie's Honey Mustard Dressing
1 carrot diced
1 cup frozen peas
1 cup broccoli pieces
1 600ml thickened cream
2 teaspoons powered chicken stock
Salt and pepper
2 sheets puff pastry
1 egg for glazing

Dice garlic and onion and fry in oiled pan, add carrot to soften. Remove. Cook sliced chicken breasts. Add Rosie's Honey Mustard Dressing to chicken, stirring often. Add chicken, stock, cream and seasonings. Add peas and broccoli and simmer 5 mins to thicken. Spread pastry sheet over greased oven proof pie dish. Pour filling into dish and spread pastry over top, sealing edges. Glaze pastry with whisked egg, pin prick pastry with fork. Cook in moderate oven 40 mins till golden.

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Camembert Cheese with Rosie's Honey Mustard Dressing



An easy entertainer
with pre-dinner drinks.

Camembert Cheese
Water Cracker Biscuits
Rosie's Honey Mustard Dressing

Wrap Camembert cheese in baking paper and warm in oven for 7 minutes, unwrap and place on serving plate, drizzle Rosie's Honey Mustard Dressing over top and add crackers. Enjoy!

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Chilli & Capsicum Jam serving suggestions



Stir through hot pasta with salami and baked tiny tomatoes
Spice up a chicken stir fry with snow peas and noodles
Drizzle over a healthy omelette with baby spinach leaves
Marinate prawns and char grill for a smoky flavour
Blend with cream and add to sweet potato and feta quiche
Perfect with gourmet chicken sausages
Add to bottom of bacon and egg tarts
Layer pizza base or drizzle over top with crumbled feta & sundried tomatoes
Marinate spare pork ribs
Blend with Philadelphia cream cheese for a moorish dip
Or just delicious with Blue vein cheese and crackers