Suggested Uses
Rainforest Lemon

Rainforest Lemon Jus
A unique Lemon Aspen concentrate that’s ideal for the creative chef – use instead of lemon or lime, to create distinctly Australian savory or sweet dishes. In savory applications, try using it in Pesto, Salad dressings, on BBQ fish or as a flavoring with seafood, chicken or lamb. In sweet applications it is great with dairy (ice cream, yogurt, soft cheeses) and in baking (biscuits, cheesecakes, puddings and cakes).

Rainforest Lemon and Lime Pickle
A spicy ‘Indian style’ lime pickle with lemon aspen concentrate which provides a piquant citrus flavor that makes this pickle stand out from others. Use it as a condiment with curries or as the basis of a curry or stir fry. It compliments cheeses and cold meats, and is superb with lamb, chicken and seafood either on the grill, in stir fries or in the oven.

Rainforest Lemon and Lime Marmalade
A refreshing lime marmalade with the addition of lemon aspen concentrate and ginger which impart a pleasantly bitter bite. Superb with cheeses and fabulously tangy in desserts such as puddings, or in baking such as shortbread biscuits or cakes.

Rainforest Lemon and Lime Syrup
Our blend of lime and lemon aspen creates a sweet yet tangy syrup that’s ideal for pancakes, waffles, in baking such as biscuits, cakes and puddings or as a glaze. It is also refreshing as a mixer with alcoholic or non alcoholic drinks for that unique Australian cocktail such as an ‘Aussie Margarita’ or a refreshingly different G&T (replace the tonic with our mixer..!)

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