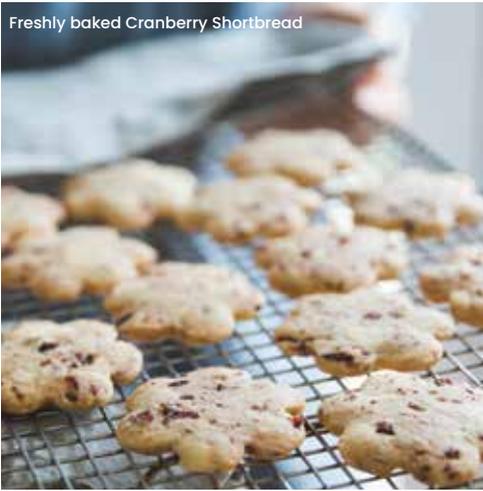


Freshly baked Cranberry Shortbread



Parmesan Sablés (Sah-blaz)



Fingers of Belgian Chocolate Brownie



Phillippa's

Breads, Pastries & Provisions

Founded in Armadale, Melbourne in 1994, Phillippa's is passionate about producing distinctive flavoursome provisions from treasured recipes. Our products are hand-made using all natural ingredients, creating delicious flavours and textures.

I am inspired by the tradition of the Country Women's Association, where precious recipes are shared by generations of women. I also draw inspiration from my travels and from talking with our suppliers about their ingredients.

Inspiration for new products can come from anywhere.

Phillippa



Belgian Double Chocolate Chip Cookies crumbled over ice cream

Biscuits

and Biscotti



Cranberry Shortbread
Phillippa's Butter Shortbread is studded with chewy, tangy, crimson cranberries.
Ideal for a delicious afternoon tea pick-me-up.



Cranberry Orange Biscotti
Orange and tangy dried cranberries give these biscotti their distinctive flavour. (dairy-free).
Ideal for dipping into espresso or tea.



Anzacs
A Scottish recipe with rolled oats, coconut and golden syrup with a caramel flavour and crisp texture.
Ideal for morning tea, the lunchbox or crumbled over poached rhubarb or stewed apple.



Butter Shortbread
A traditional melt-in-the-mouth heart shaped shortbread biscuit made with simple ingredients.
Ideal for serving with a syllabub or custard for dessert.



Ginger Pipsqueaks
Crunchy mini gingerbread people made with honey and our gingerbread spices.
Ideal for crushing and folding through cream-enriched pumpkin to serve with duck or game.



Belgian Double Chocolate Chip Cookies
We've expressed our love for good Belgian chocolate and Dutch cocoa in this intense melt-in-the-mouth chocolate biscuit treat.
Ideal for making an ice cream sandwich.



Venetos
A coconut biscuit with the creamy lusciousness of white chocolate, dotted with tangy Victorian grown currants.
Ideal for crumbling and folding through whipped cream to serve with berries.



Hazelnut Macaroon
A soft, slightly chewy Italian-style macaroon, delicious with tea or coffee.
Ideal with a bowl of apricot or rhubarb compote with vanilla custard.



Chocolate Chip Hazelnut Cookies
The classic combination of rich Belgian chocolate and chopped hazelnuts makes these biscuits both luscious and crisp.
Ideal for an ice cream sandwich.



Honey Bears
Phillippa's Honey Bear biscuits are made to a treasured recipe, using butter, freshly ground cinnamon and honey. Loved by big and little kids.
Ideal for children's lunchboxes and picnics.



Honey Stars
Small cinnamon spiced stars with a rich honey flavour, perfect served with a cup of tea.
Ideal for crushing and folding through whipped cream and serving with poached pears or peaches.



Ginger Pecan Biscotti
Chewy Buderim glacé ginger and luscious pecans combine to create a memorable biscuit which softens deliciously when it is dipped into tea or coffee. (dairy-free)
Ideal for dipping into Glühwein.



Chocolate Hazelnut Orange Biscotti
These are twice-baked to give them their unique hard and crunchy texture. (dairy-free)
Ideal for serving as dessert with a glass of Pedro Ximenez.



Fennel Almond Biscotti
These Tuscan, double baked biscuits are traditionally dipped into Vin Santo, a sticky dessert wine, after dinner. Made without butter they won't leave an oily film on the surface.
Ideal for serving as a simple dessert.



Warmed Pecan Caramel Slice wedge with ice cream

Slices



Pear & Orange Muesli

Cereals



Salted Peanut Praline Brownie

This salty-sweet, nutty praline topping is perfectly matched to luxurious dark Belgian chocolate. *Ideal for serving warm with buttered, rum-baked bananas and crème fraîche for dessert.*



Belgian Chocolate Brownie

A universally popular intense chocolate indulgence with California walnuts. Slice into 6-8 fingers for afternoon tea or into 16 small squares for a crowd. *Ideal for dessert. Serve warmed with ice cream and berries.*



Oat & Pear Slice

This moist, wholesome slice is made with vanilla and coconut. *Ideal for cutting into fingers for lunch boxes or small squares with a dollop of Greek yoghurt and a sliver of fresh fig for a crowd.*



Pear & Orange Muesli (V)

Our own candied orange peel and Australian almonds make this a delicious nutritious snack to enjoy with milk at any time. *Ideal for cooking with milk and serving as porridge or soaking overnight in apple juice and serving bircher -style.*



Cranberry Granola

A combination of pumpkin seeds, coconut, almonds, tangy cranberries and oats, roasted with vanilla and cinnamon and lightly sweetened with honey. *Ideal for serving with yoghurt and seasonal fruit or sprinkled over a bowl of stewed apple or rhubarb and ice cream for dessert.*



Cinnamon Walnut Granola

Tangy currants, premium Indonesian cinnamon, coconut, sunflower and pumpkin seeds are a delicious combination in Philippa's personal favourite toasted cereal. *Ideal for topping a yoghurt cup with a base layer of fruit for a lunchbox treat.*



Pecan Caramel Slice

A moist and chewy luscious, lightly salted caramel treat. Serve in fingers or small squares with coffee. *Ideal for dessert. Warm and serve with ice cream and poached apricots.*



Raspberry Brownie

This intensely flavoured chocolate and raspberry combination has quickly become a favourite. *Ideal for serving as dessert with crème fraîche or ice cream and berries or berry coulis.*



Jaffa Brownie

Made with unwaxed oranges sourced from the Farmer's Markets and Belgian chocolate. Serves 6-16. *Ideal for serving as dessert. Cut into triangles and serve with ice cream.*



Maple & Sultana Toasted Muesli

Whole crunchy toasted Australian almonds, flaked coconut and aromatic maple syrup are roasted together. *Ideal for serving with cold milk and berries or grated Granny Smith apples.*



Granola yoghurt fruit cups

Savoury



The Orange Lady, Mildura
Direct from the farmer's market the peel from these oranges are candied in our Armadale kitchen. They give our Mince Pies, Christmas Cake, Plum Puddings, Pear Almond Orange Muesli, Cranberry Biscotti, Hot Cross Buns, Panforte and Dundee Cake their unique flavour.



Herbed Spiced Nuts in pretty bowls



Herbed Spiced Nuts

A moreish mixture of almonds, cashews, hazelnuts, peanuts, pumpkin and sunflower seeds is coated in seasoned herbs and spices.

Ideal for chopping and adding extra flavour and crunch to vegetable dishes.



Honey & Orange Roasted Nuts

Delicate honey, vanilla, and orange flavours combine to give this blend of peanuts, almonds, pecans and pumpkin seeds a sweet caramelised flavor and satisfying crunch.

Ideal for serving with cheese or coffee.



Parmesan Sablés

Our sablé biscuits are a savory taste sensation to be enjoyed at any time of the day. They have a unique crunchy texture and a warm spicy aftertaste.

Ideal as a base for fresh cheese and cherry tomato halves or olives and serving with drinks.



Chocolate Hazelnut Panforte

A Tuscan sweetmeat, originating around the 13th made with Australian honey, almonds, Dutch cocoa, fresh spices, hazelnuts and our own candied orange. (dairy-free)

Ideal with a glass of Pedro Ximenez for a simple dessert.



Peppercashews (v)

These moreish cashews are spiced with pepper perfect to have on hand to serve with pre-dinner drinks.

Ideal for tossing through rice dishes.



Sesame Spiced Almonds

Australian almonds are encrusted in a salty sweet citrus spice blend. Serve with drinks.

Ideal for chopping and tossing through broccoli, kale or Brussels sprouts.



Phabulous Luxe Nuts

This peanut free combination of premium nuts and seeds, including Australian almonds and pecans, has been delicately spiced and lightly roasted to a luxurious crunch.

Ideal chopped and tossed through salads.



Fig Anise Toasts (v)

A store cupboard stand by that is particularly good with a cup of tea.

Ideal for adding intrigue to a dip selection, cheese platter or charcuterie selection.



Phillippa's

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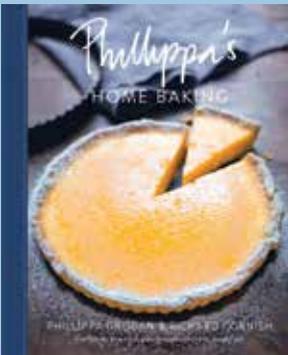
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In 2014, Phillippa released her debut cookbook, Phillippa's Home Baking which is sure to become a kitchen classic. Along with journalist Richard Cornish, Phillippa dishes up a mouth-watering collection of baked goods following the time-honoured techniques which set her produce apart.

Phillippa's reassuring advice alongside more than 140 recipes assists you at every step, whether baking Brighton Buns for the school lunchbox, or her timeless Lemon Tart and Stilton Walnut Pennies for an elaborate tea party.



(V) = Vegan