



Aunty Dale's

MUSHROOM & LEEK LEMON MYRTLE
SAFFRON PASTA & FINGERLIME & RIVERMINT
MOJITO MOCKTAIL RECIPE

Aunty Dale's

MUSHROOM & LEEK LEMON MYRTLE SAFFRON TAGLIATELLE

Ingredients

• 375g My Dilly Bag Saffron & Lemon Myrtle Tagliatelle • 2 Tbsp Olive oil • 1 large leek, thinly sliced, stems removed • ½ cup mushrooms, sliced • ½ cup frozen peas • 1 Cup baby spinach leaves • 3 garlic cloves minced • 1½ cups heavy thick cream cups • ¼ cup vege stock • 1 tbsp My Dilly Bag Lemon Myrtle Coconut Sauce • 2 tbsp chopped dill • ½ tsp salt to taste • Dash of pepper to taste • Parmesan cheese • Cherry Tomatoes halved (garnish)

Steps

Heat large pan over med/high heat. Add 2 tbsp. olive oil and finely chopped leeks. Sauté 2 mins. Add garlic, mushrooms, peas. Sauté uncovered stirring often for 8 mins or until mushrooms soften. Deglaze pan by adding ¼ cup vege stock, add lemon myrtle coconut sauce, thickened cream and reduce. TASTE – season with salt and pepper, add baby spinach, fresh herbs, and toss through. Place in bowl, serve with parmesan cheese and garnish with cherry tomatoes & dill.



MY
DILLY BAG

Chefs note: change it up by adding chicken or seafood



Aunty Dale's FINGERLIME & RIVERMINT MOJITO MOCKTAIL



Ingredients

- 40ml Soda Water**
- 6 mint leaves**
- 2 Lime wedges**
- 30 ml Apple juice**
- 20 ml Lime juice**
- 30 ml Fingerlime & Rivermint Syrup**
- Crushed ice**
- 1 Sprig of mint**

Steps

Place mint leaves and lime juice in a glass and muddle them together. Add the Fingerlime & Rivermint syrup. Add the soda water. Garnish with lime slices, a sprig of mint, and/or fingerlime pearls.

For a harder version, replace apple juice with 30ml Beachtree Vodka



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