

# NATIVE & Delishful Foods

experience australia on your taste buds

## **Bush Twist Finger Lime and Pepperberry Salsa**



### **Ingredients:**

- 2 truss tomatoes, chopped
- 1/2 cup canned diced tomatoes, lightly drained
- 1 tsp Finger [Lime powder](#)
- 3-4 ground Mountain [Pepperberries](#)
- 1 tsp Apple Cider Vinegar
- 1 tbsp each chopped red and green capsicum
- 1 tsp jalapeño, chopped
- Salt to taste

### **Method:**

If using one native ingredient is great, using two is even better! Salsa is perfect for sharing at gatherings, family events, or potlucks, especially when infused with native flavours. Native ingredients seamlessly enhance familiar dishes, as seen in this salsa where [Finger Lime](#) replaces traditional lime, and [pepperberries](#) bring the expected spicy kick.

1. Combine all ingredients in a bowl and stir. Adjust heat preferences by adding more jalapeños or chili powder.
2. Enjoy with nachos, Mexican dishes, or as a topping for your favorite roast vegetables.

Tips: For an extra flavor boost, add salt or ground Mountain Pepperberry to your salsa – or any dish – using it in your pepper grinder instead of traditional peppercorns! 🌶️🍋🌿