

Choice pickings

Whip up a homecooked Mother's Day meal with luxurious flair. These ingredients will impress even the most finicky matriarch.



DEVODIER PROSCIUTTO DI PARMA HAM

This distinguished Prosciutto is aged to perfection by the Devodier family, where the long seasoning process is aided by the perfect balance of elements in the underground cellar. \$14.80 per 100g, Huber's Butchery.
SERVE IT UP: Bring out the natural flavour and aroma of this rosy pink ham by pairing with creamy burrata and honeyed figs in a bruschetta or salad.

HUNTER'S KITCHENETTE MACADAMIA NUT BUTTER

With no processed sugar or oils, Macadamia nut butter is mild and subtle, making it a popular condiment or alternative spread. \$18, The Gourmet Food Co.

SERVE IT UP: Dollop over grilled bananas, or drizzle on pancakes to substitute syrup.



TAJIMA BEEF

Intensely freckled with fat and a national delicacy in the Hyogo Prefecture, where its from. The Tajima-gyu, a type of Black Wagyu cattle, is typically enjoyed as steaks, in *shabu-shabu* and even sashimi. \$23/100g, Ethan's Gourmet.

SERVE IT UP: For more finesse, serve this in *nabemono*. A ponzu dipping sauce will exemplify the softness of this quality beef.

MOUNT COOK ALPINE KING SALMON

Highly prized amongst the salmon breeds, the King Salmon thrives in the Alpine waters of New Zealand, keeping their flesh lean with a low fat content and a distinct texture.

When cooked, the salmon presents firm, dense texture with an aromatic, sweet flavour. \$10.90 per 150g, The Barbie Girls

SERVE IT UP: Using a simpler touch of en papillote with zucchinis, cherry tomatoes, a dash of dill and a smear of your most prized olive oil.



CILICUKA EXTRA HOT

A traditional chilli sauce native to our tropical island, this Extra Hot Cilicuka is based on a 40-year-old recipe and boasts the perfect balance between the sharpness of vinegar and the heat of fresh chillis. \$10.95, Shermay's Cooking School

SERVE IT UP: Add a Western twist by mixing with popcorn kernels, butter, olive oil and maple syrup for a zingy treat



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Enjoy Set A Set B

Each

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