



Who we are:

Director, Younes Khazour was born and raised in France, beginning his chef / patissier career in the Loire valley.

After meeting his wife, Kate, he followed her to Australia in 2004 where he then worked with the likes of Shannon Bennett (Vue de Monde), Gary Cooper (Bella Vedere) and Andrew McConnell (Cutler & Co).

After sixteen years of working in the industry at the peak of gastronomic and hatted restaurants, Asterisk Kitchen was born.

In October 2012, Kate and Younes started from what was no more than a home-kitchen testing sweet cakes at the local market, along the banks of the yarra river in Warrandyte, Melbourne, Australia.

Asterisk Kitchen is now based in Croydon and Younes continues to research and develop products that aim to reflect French elegance, fine dining and a deep philosophy for good food.

Younes and Kate

Owners / Directors

Meringues



These light and crunchy meringue kisses can be used for "Vacherin", a cousin of the pavlova or added to all sorts of chocolate bars, Ice-cream, cake decorations and more.

These Meringue kisses have been created to help Chefs maintain a consistent quality control and never waste time and money again.

**Flavours: Caramel; Passionfruit; Raspberry;
Meli-Melo; Rosewater & Gold; Pomegranate;
Blood Orange; Lemon; Vanilla.**



Lavosh Crackers & Bark



Using **Australian extra virgin olive oil** and **unbleached flour**, the varied and unique flavours and colours look stunning on a food platter and will complement all kinds of savoury pairing notes.

Flavours:

**Activated Coconut Charcoal; Beetroot;
Fennel & Thyme; Wattleseed (bark only).**



Bark: 30x9cm

Crackers: 7x4.5cm



Lavosh Bites



An ideal crackers bites size for your next events. Play with colours and flavours at an affordable cost to your customers. Using Australian extra virgin olive oil and unbleached flour,

(Size: 4cm square)

Flavours:

**Pecorino & Mountain Pepperleaf*; Wakame Seaweed;
Kalamata Olive & Rosemary.**

(* not vegan)



Grissini



Crunchy golden breadsticks with distinct aromatics to pair with cheese, wine and charcuterie.

Using Australian extra virgin olive oil and unbleached flour

(Length: 16cm)

Flavours:

**Activated Coconut Charcoal; Carrot & Cumin seed;
Fennel & Thyme; Kalamata Olive & Rosemary.**



Tart shells



These savoury tart shells are 5cm in diameter and come in three varieties. Ideal carrier for all your petit four fantasies!

Flavours:

Activated Charcoal, Beetroot and Tomato.

Diameter: 4.5cm

Depth: 1.5cm

Mini Mince Tarts



Mini Mince tarts for Christmas - why bake your own?!

**Grand Marnier and Muscat wine; finished with fresh ginger
and our secret mixed spices.**

Diameter: 4.5cm

Depth: 2cm



Younes' inspiration

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"We
understand
that it is
through food,
friends and
family that
people thrive."

Creator / Director, Younes Khazour.

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"Food is a
fundamental
ingredient of
life"

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YOUNES KHAZOUR