



Zeal

FINE FOODS

BY ASTERISK KITCHEN

• RETAIL • FOOD-SERVICE • HAMPERS •



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INTRODUCING...



Zeal

FINE FOODS



Coming out the other side of a very tough few years we are ready for a change. A shift in our thinking; a relevant expression of who we are and what we're about.

We are consciously making foods for a meaningful sharing experience.

We source our ingredients from far and wide but we believe less is more. We don't do additives, just wholesome ingredients that everyone can eat. It means more of your loved ones can tuck in with gusto, including those with allergies.

Once we're ready to share the passion, we pack our creations as sustainably as possible. Whether it's a gourmet hamper, entertaining platter or a new way to snack, you know it's moreish when it's made with Zeal.



Zeal Lavosh Bites

These are the first three products from the Zeal range: Lavosh Bites are the perfect pairing for your next sharing experience.

- Golden Wattleseed - 100g
- Kalamata Olive & Rosemary - 100g
- Pecorino & Pepperleaf - 100g



In 2023 we will launch several more products both sweet and savoury.

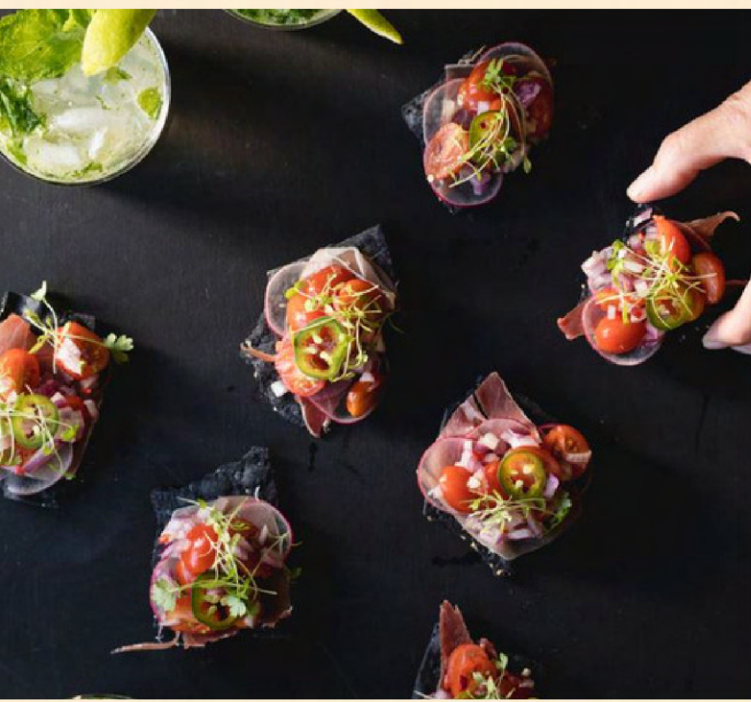
- No preservatives
- No additives
- GMO Free
- Palm Oil Free
- Yeast Free



Lavosh

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 tasting notes. (This is a vegan product).

- Activated Coconut Charcoal 130g
- Beetroot 130g
- Fennel & Thyme 130g





LANGUES DE CHAT

- Vanilla & Almond 140g
- Raspberry 140g
- Chocolate 140g



With a crunchy, snappy texture, each flavour has its own distinct and buttery flavour. These gluten-free Langues de Chat are tastier than the traditional wheat-based recipes. Enjoy them with tea and coffee, used as a spoon with ice cream or just on their own!



BRONZE MEDAL WINNER 2018
GLUTEN FREE BAKED GOODS

Christmas



CHRISTMAS CAKE 450g:

With notes of brandy and spices, and packaged beautifully gold-foil box with window face on top.

Over 60% of dried fruit and nuts are essential in our recipe, glacè ginger and cherries, mixed peel, dates, currants, sultanas, raisins, apricots, nuts and our special spice mix.



MINCE TARTS 240g:

Four traditional gluten-free mince tarts AND four traditional, gluten-free Almond Stars.



SHORTBREADS 200g:

A mix of all gluten-free treats: Almond Stars, Macadamia & Cranberry, and Double Choc.

ABOUT US



Zeal
FINE FOODS



Owners/partners/co-founders:
Kate and Younes Khazour

We're still the same Kate and Younes! We are still here creating and dreaming about good food for sharing.

Why the new name? 'Zeal' means 'great energy or enthusiasm in pursuit of a cause or an objective.' It's the same energy that Younes brings to his creations; a passion that catches onto those around him.

Younes was born and raised in France, beginning his chef/pâtissier 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.

In 2022 Zeal Fine Foods was launched. Based in Bayswater, Younes continues to research and develop products that are true to his values of honesty, responsibility and joy; helping to pair foods for the ultimate sensory experience.



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