

## *Speciality Products - Feb' 2012 - Marmalades, Condiments, Mustards & Panforte*



**From J. B. Shackletons** in the Yarra Valley.  
Confectioners in Europe since 1789  
in Australia since 1881

Email us - [info@jbshackletons.com.au](mailto:info@jbshackletons.com.au) for orders or stockists near you  
or phone and leave us a message on Tel. +61 (0) 3 9722 1702 or Fax. +61 (0) 3 9722 1824

### **No 1. SEVILLE ORANGE MARMALADE.**

The classic, slightly bitter marmalade is the most traditional English & Scottish form. Made in small batches as Seville Oranges are hard to obtain. Sells out fast!



**No. 2. LUXURY SWEET ORANGE BREAKFAST MARMALADE:**  
Gold Medal Winner - World's Original Marmalade Awards. UK 2012

Bronze Medal Winner - Fine Food Awards - RAS 2011  
Highest Level Award 2011

A favourite in England & Scotland. This is made with the whole fruit, sliced thickly, to give the rich flavour and intense taste that is typical of the highest quality marmalade. For a real luxury, try spreading it on bread and cheese.



**No 3. LUXURY CUMQUAT MARMALADE :**  
Bronze Medal Winner - Fine Food Awards - RAS 2011  
Highest Level Award 2011

A true luxury marmalade as cumquats are hard to find these days and **J.B. Shackletons** use the entire fruit (from a small orchard near Montrose) & include some soft pips to give that extra nutty taste. A delectably intense, bitter-sweet flavour, combined with a gorgeous amber colour, makes this one of our most attractive marmalades. Try mixing it into vanilla ice-cream for a quick, intriguingly different dessert!



#### **No 4. LUXURY LIME MARMALADE:**

This refreshing, tangy marmalade is made from hand picked, whole Yarra Valley Tahiti Limes - sliced thinly – soaked for days and then slowly cooked to retain the full flavour and colour. Try also serving it with fish or eat it with cheese.



#### **No 5. LUXURY LEMON MARMALADE.**

The recipe for our Lemon Marmalade was created by us in the 1960s when we had our ancient 400 year old farmhouse “Casa Leon” on the island of Gozo near Malta. We planted fields of fruit trees stretching down the Malsalforn Valley near Xaghra. This marmalade uses all the fruit (some now from our own small orchard in Wonga Park) and we try to choose lemons with a thick, strongly scented rind like the ones from Gozo, & Sicily and on the steep hillside fields of southern Italy near Ravello. We may leave some pips in to add a nutty flavour



#### **No 5A. LUXURY LEMON MARMALADE JELLY.**

This clear Jelly Marmalade is a favourite with children and is almost unknown in Australia. We made it in the Mediterranean. We use the same special lemons as in our lemon marmalade with rind.



#### **No 6. LUXURY QUINCE JELLY:**

**Bronze Medal Winner - Fine Food Awards - RAS 2011  
Highest Level Award 2011**

Another old-fashioned favourite, loved as much for its clarity, texture and rich ruby colour as for its flavour. Spread it on buttered bread, toast or scones (preferably with thick cream) or just eat it by the teaspoonful as an indulgent treat! It's well known as the perfect complement to cheeses. As quinces are in season only during March and April in Victoria, please check that we have stock. Our jelly is very thick – almost like a paste



**No 9. LUXURY CHERRY SPREAD - LOWER SUGAR**  
**SILVER Medal Winner - Fine Food Awards - RAS 2011**

We believe this to be a unique product. It is made using 100% Yarra Valley, pure **Cherry Juice** and half the usual sugar so it has to be called a "*Spread*". Lachlan travelled to Germany to research making this product. It is great on bread or toast but is also ideal served with meats, sausages, game, chicken, fish etc. You can swirl it through vanilla ice-cream or put it on a cheese platter like a quince paste. It can be heated and then spread to fill a sponge (it re-sets) or just cut into chunks and eaten like a sweet. It has an intense flavour from the pure juice.



**No. 10. Venus Apricot Conserve**

We use whole fresh Venus apricots from the Yarra Valley to make this intense thick Jam. It has the old fashioned taste that is so often missing these days when the fruit is picked too early. The weather has made it hard to find good apricots this year but we did manage to find enough to make some stock



**No 12. "Almond Glade" GOURMET, THICK CUT MARMALADE WITH FLAKED ALMONDS**

This very special marmalade starts with burgundy fleshed, navel oranges from Mildura, sliced medium thick and steeped for several days at low temperatures: then slowly simmered for hours to soften the peel. Brown sugar is added during the cooking process, together with a generous dollop of Australian black treacle. Finally a mass of Australian flaked almonds is stirred through – more than half a kilo of almonds to 5 kilos fruit. The result is a medium dark, fresh tasting, nutty, unique marmalade with a special "munchy" texture.



**NO 13. "Dragon's Breath"® GOURMET, SWEET ORANGE MARMALADE WITH GINGER.**

A fabulous product selling fast! Mildura Oranges sliced thick, steeped, then cooked with brown sugar and a large quantity of sliced whole stem and ground ginger. An intense taste sensation – unrivalled! Made to the **J.B. Shackleton** recipe from 1825 . Perfect for festive occasions.



**NO 14. "Picnic Hamper" GOURMET, DARK ORANGE MARMALADE with Brown Sugar & Treacle.**

Thick cut Victorian oranges steeped for days then simmered slowly to soften the peel – rested again before being cooked with 100% soft brown sugar and a large dollop of treacle. Like all our marmalades this has no gums, colours or fillers. The result is very like the famous, classic, English, "Oxford" Marmalade of the 1920s which was served in the Colleges of Cambridge and Oxford and exported all over the world.

The marmalades were supplied by famous companies like Fortnum & Mason and Harrods and found their way into the picnic hampers of British Colonial servants and intrepid travellers in the far flung parts of the Empire to sustain them on journeys such as those on the Orient Express.

We well remember eating it for breakfast, spread thickly on buttered toast at the famous Ullswater Hotel in the English Lakeland. Lachlan's drawing on the label shows one of the steamers that still serve the communities along the lakes of Ullswater and Coniston Water. This exquisite, old fashioned marmalade is perfect for a present or to use in a hamper. It improves with age - it would be nice if we all diD.



**NO 15. WALNUTS & SULTANAS SET IN PURE CHERRY JELLY.-  
An Unique Condiment - use and eat like Quince Paste**

Now Served on the Cheese Board at Elenore's Restaurant -  
Chateau Yering. Voted National Fine Dining Restaurant of  
the Year 2011

This Condiment has a long history, as it can be found in various forms as a "sweetmeat" right back to Roman times. It has never to our knowledge been made in Australia before. The slight bitterness of lightly roasted walnuts, combined with the sweetness of Australian sultanas, mixes with the unique flavour of the Pure Cherry Juice from *Wild about Fruit* in the Yarra Valley to make an exquisite accompaniment for a wide variety of foods.

- Our recipe uses only 2.4 kilos of sugar per 6 kilo mix, meaning it can be classed as Lower Sugar.
- In reformulating to provide a modern version of this classic sweetmeat, we have also called upon our historic family recipes dating back to 1795.

**A gourmet addition to the cheese board or serve with meats, fish or poultry including of course- turkey!**

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**NO 16. ULTIMATE GOURMET - COARSE GRAIN, HONEY MUSTARD.**

- Hand made in small one kilo batches.
  - A true taste experience.
  - Eat now or allow to mature.

Available in 100G jars or  
in Limited Edition - numbered packs each signed by Dr Shackleton-Fergus  
5th Generation Condiment Manufacturer/Chef



**We use....**

- Finest brown Australian mustard seed
- Luxury Raspberry Vinegar – from *Delous Fils*, France.
- Honey from Wonga Park Victoria
- Flaked Almonds
- Walnuts
- Finest *Yandilla* - Australian Mustard Seed Oil
- Mediterranean – (Marsalforn Gozo) - 15 year old Sea Salt – naturally evaporated
- Spices



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## **Panforte**

**Italian Style - Classic, Luxury, Fruit and Nut Slice**

**Now Served at Elenore's Restaurant - Chateau Yering. Voted National Fine Dining Restaurant of the Year 2011**

**Hand Made To Order - One Kilo or 200 Gms**

This delicious and luxurious Panforte sweetmeat is eaten in Europe in thin slices with coffee. It dates back to Roman times and has been traditionally made in Siena in Northern Italy.

We have made our special traditional formulation based on the experience of living for 30 years on a tiny island in the Mediterranean with its special food culture and also from meeting the gourmet manufacturers in Italy.

This luxurious baked sweetmeat uses only the **highest** quality ingredients with maximum glace fruit content and contains:-

- Glace Apricots
- Glace Pineapples
- Glace Peaches
- Glace Red Cherries
- Mixed Citrus Peels
- Sliced Whole Walnuts
- Sliced Whole Almonds
- & own special blend of spices combined with ..
- Dark Chocolate - 70% Cocoa & Finest Dutch "*Blooka*" Cocoa Powder
- Mixed with Pure Yarra Valley Honey and Australian Soft Brown Sugar.
  
- Sold in 8" (approx) rounds for Restaurants or 200G wrapped gift packs
- Each 8" round can usually be cut into 16 slices - freezes well