

HEAVENLY CUISINE

TASMANIA



Incorporating Produce of Heaven (Tasmania) & Nature's Promise (Western Australia)



What's New?

Heavenly Cuisine News

Autumn Seasonal Foods

Place your orders now for the latest seasonal foods including Melons, Berries, Pears, Mandarins, Stone Fruits, Rock Lobster, Apples, Crayfish/Lobster, Abalone and Wild Scallops (April)

Heavenly Cuisine Visit to China and Taiwan – December 2011

Sue and Julia had the pleasure of visiting China and Taiwan in late November to early December to view the progress of the Chinese Market and our Chinese Distributors, as well as meet with potential distributors in Taiwan.

Due to the bushfires in the Margaret River, Mark was unfortunately absent from this trip. But we are sure he is very eager to visit again soon!



**WORLDWIDE BEEF SHORTAGE -
HEAVENLY CUISINE IS THE SOLUTION**

HCT BEEF IN FOCUS

TO COMBAT THE WORLDWIDE BEEF SHORTAGE, PLACE ORDERS NOW TO AVOID HIGHER BEEF PRICES FOR 2012.

Australia has been recognised for years as a premium beef export market. However Australia's role as a major beef exporter has never been so important for the worldwide market.

There is currently a 2.7% rise in beef export predicted for Australia (Meat & Livestock Australia 2012). This is a result of growing demand in developing markets and a shortage of beef in key exporting nations pushing up global beef prices. However Australia's cattle herd and beef production is increasing beyond 2012.

There is already a registered shortage of beef in the UK and Europe. The USA has recorded the lowest recorded herd levels due to the 2011 drought, which has already started to

impact on beef supply (USA Today, 2012).

Heavenly Cuisine continues to provide the worldwide market with clean, premium, consistently supplied and great tasting beef. Heavenly Cuisine offers a selection of both Tasmanian and Western Australian beef from Australia.

Produce of Heaven's Tasmanian Beef is from **King Island**. King Island is internationally renowned for their fresh air, clean water and lush green grass.

Produce of Heaven Beef has no added hormones, 100% grass fed, free range and is MSA/EQA graded - tenderness guaranteed.

“Submit your orders now, before the global prices escalate further”

Nature's Promise News

Nature's Promise is proud to announce Western Australian wines took out 102 medals at the recent 2011 Decanter Wine Awards, many of which originate from the prestigious Margaret River region.

Produce of Heaven News

The Tasmanian Food Bowl just keeps getting better with awards for:

- Dairy, Cheese & Yoghurt Industry Goat and Cow
- Sustainable Agriculture awards for use of alternate and renewable energy in production

Our **Nature's Promise Western Australian Beef** is sourced from the lush pastures of South-West Western Australia.

Nature's Promise beef is offered in both grass and grain fed varieties. Our breeds are selected for their propensity to marble and meet the demands for a wide variety of tastes.

The geographic isolation of Western Australia ensures our beef is quarantined and enjoys a disease free status by AQIS. As well as being guaranteed to be hormone and antibiotic free.

At **Heavenly Cuisine** we provide our customers with flexibility to choose the beef that suits their needs as well as ensuring we deliver guaranteed high quality product that is ensured in consistent supply.

While some beef export countries may provide beef that is at a low beef prices, they are recognised for their inferior quality and now can no longer offer consistent supply with their shortage of herds (Farm Online 2011).

To avoid the fluctuation of further global beef price hikes, place your orders now with **Heavenly Cuisine**. Whether it is **Produce of Heaven's Tasmanian King Island Beef** or **Nature's Promise Western Australian Beef** - **Heavenly Cuisine** has the right beef product to suit your discerning customers.

*Any order placed before February 28 will have a guaranteed price freeze and will have ensured the consistent supply of the beef for the duration of their order contract. Be quick to place your order with **Heavenly Cuisine** today!*



“Australian Barramundi has a delicate white flesh which is mild-flavoured while Lemon Myrtle is a fragrant, sweet lemon lime and lemongrass flavoured herb. Together this dish proved to be one of the most popular dishes in the recent Australia Week Expo”

Benjamin Christie
“Dining Downunder”

TRY THIS OUTBACK FUSION RECIPE!

Grilled Barramundi with Lemon Myrtle Mash

4x200g barramundi fillet skin on
1kg potatoes
1/2 cup milk
80g butter
3g lemon myrtle
Macadamia nut oil
45g quandong confit
Fresh herbs

1. Peel the potatoes and place them in a small pot with salted water and bring to boil. Simmer for 40 minutes and strain.

2. Return to pot and mash the potatoes. Add butter, milk and lemon myrtle.

3. Heat the grill or barbeque. Season the barramundi on the skin side and season with salt. Place the barramundi skin down and cook till crispy, turn over and finish till medium

4. To serve, place the lemon myrtle mash on the plate then place grilled barramundi on mash. Top with two quandong halves and drizzle some of the confit juices around the plate. Garnish with fresh herbs.

