

The  
**LARDER**

## WHY BUY OUR JAM?

- Handmade using artisan traditional methods
- Contains up to 20% less sugar than other commercial producers
- Proudly South African, made with 100% local real fruit (not concentrate + sugar)
- Help sustain permanent jobs within a small farming community
- Support local, entrepreneurship & sustainability

### ARTISAN JAMS & PRESERVES

Wicked twists on tradition

For hotels, restaurants & delis





## APRICOT & VANILLA JAM

Pure nostalgia for us South Africans! A Luscious jam, tart apricots swirled with sweet vanilla and a hint of lemon. An absolute must on a scone or in a treacle tart.



## STRAWBERRY & VANILLA JAM

Tastes of Wimbledon, no scone should be served without it. Made with whole beautiful strawberries, some vanilla swirled through with a hint of lemon. Delicious stirred though yoghurt, magical in your Queen of Puddings, no extra suggestions needed!



## PLUM CHILLI KETCHUP

Luscious plums with ginger and a bite of chilli. This saucy number is perfect with cheese or spice up an egg breakfast, with pies, braai'd meats or just about anything actually. A condiment must have! Use it as a marinade on chicken wings, pulled pork when mixed with a dash of soy & vinegar.



## GUAVA & ORANGE JAM

Make hay while the sun shines, bottled quickly during it's short season. A hint of orange juice in the pot helps balance the natural sweetness. Pips included, sorry! To be enjoyed wherever you live in the world.



## CHERRY, GINGER & VANILLA JAM

Decadent cherry pieces immersed in thick unctuous & to die for syrup. Fabulous with cheese! Swirl into Greek yoghurt instead of buying flavoured tubs or oozing over pavlova's. Why not try Maggie Beer's suggestion, drizzle it on a beef sarnie or with duck or turkey instead of cranberry sauce.



## LEMON, CARROT & VANILLA MARMALADE

An unusual mix we know, the carrot adds sweetness and it's not bitter in any way! It's a marmalade converter! Try it spread onto a snoek or yellowtail for the braai. Just perfect on toast after a cooked breakfast, careful it will become an institution.



## PEACH, CHILLI & VANILLA JAM

A bit out of the ordinary this combination, but worth a try. A hint of orange mixed in with a dash of chilli and vanilla. The bite just enough to spice things up.

Also available in a HOT VERSION, a bit like sweet chilli sauce, wonderful in a curry or stir fry. Add it to a soy sauce & mirin based sauce for a dash of sweetness and heat.



## SPICED GUAVA CHUTNEY

A winner for a cheeseboard, delicious with a bobotie, spread on ham sandwich or with practically anything. It's a tad spicy but not hot! It's our homage to Mrs Balls. Pips included, sorry!