



Australian  
Native  
Products

# Culinary

## WHAT IS LEMON MYRTLE?

An Australian native botanical with the scientific name *Backhousia Citriodora*.

**Rich History:** Revered and used by Indigenous people in cuisine and for its therapeutic properties for thousands of years.

**Potency:** Boasts the highest citral content among all botanicals, exceeding 90%, offering a unique citrus flavor without the acidity.

## WHY USE LEMON MYRTLE IN COOKING?

**Natural & Pure:** Offering authentic flavors straight from nature.

**Sustainable Choice:** Grown responsibly, ensuring minimal environmental impact.

**Unique Citrus Kick:** Introduces a familiar yet distinctly different citrus note to elevate dishes.

**Versatile Companion:** Enhances both savory and sweet dishes, making it a kitchen staple.

**Year-Round Availability:** Not bound by seasonal constraints, ensuring consistent flavor and aroma every time.

**Market-Driven:** Aligns with global trends valuing natural, sustainable, and unique ingredients.

## HOW TO USE LEMON MYRTLE IN COOKING?

**Spice Blends & Condiments:**  
Incorporate Lemon Myrtle dried leaf for a refreshing twist.

**Marinades & Dressings:**  
A few drops of Lemon Myrtle oil can redefine these staples.

**Baking & Desserts:** Ground and powdered Lemon Myrtle leaf adds a citrusy zest.

**Beverages:** Lemon Myrtle can be the secret ingredient in cocktails & soft drinks, offering a tantalizing flavor profile.



**Fine Dining:** As a star ingredient in gourmet dishes, providing a unique citrus undertone.

**Bakery Products:** From bread to pastries, for a zesty flavor that pairs well with both sweet and savory.

**Beverages:** Artisanal teas, refreshing cocktails, nootropics and non-alcoholic beverages.

**Sauces & Condiments:** Create signature sauces, dips, and spreads with Lemon Myrtle oil or dried leaf for an unforgettable taste.

**Desserts:** Ice creams, custards, puddings, or cakes - a hint of Lemon Myrtle can elevate the dessert's flavor palette.

**Snacks:** Infuse Lemon Myrtle in snacks like popcorn, chips, or roasted nuts for a hint of citrusy freshness.

**Marinades & Rubs:** For meat, poultry, or seafood marinades and rubs, imparting a mild citrus note that complements the protein's flavors.