

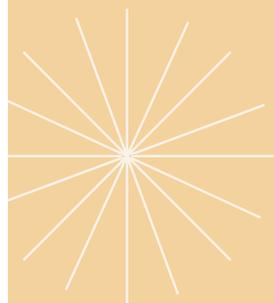


Australian  
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# LEMON MYRTLE

*Curated Recipes*



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*Tom Walton's*  
**Chicken  
Sandwich**

# CHICKEN SANDWICH WITH LEMON MYRTLE MAYO & PRAWNS

## Ingredients

### Mayonnaise:

1 cup whole-egg mayonnaise  
2 tsp 1.6mm cut dried lemon myrtle  
1 clove garlic, crushed  
Juice of half a lemon  
Flake sea salt, black pepper

### Sandwich & Prawns

2 cooked chicken breasts (from a roast chicken)  
½ cup combined flat leaf parsley and dill, roughly chopped

4 sliced sourdough  
1 head cos lettuce, leaves washed and trimmed  
12 cooked tiger prawns, peeled

2 tsp 1.6mm dried lemon myrtle  
2 tbsp flake sea salt

1 lemon cut into wedges to serve

## Directions

- 1 For the mayonnaise, mix all the ingredients together and lightly season to taste.
- 2 Slice the chicken breast, place into a bowl, add the parsley, half the mayonnaise and adjust the seasoning to taste.
- 3 Grill or toast the sourdough then spread a little mayonnaise on each slice. Top with some of the cos leaves and then spoon the chicken on top.
- 4 Place the remaining mayonnaise into a small bowl to serve with the prawns and lemon wedges.
- 5 Combine the lemon myrtle and salt and sprinkle a pinch over the sandwiches and prawns.





*Marie Duong's*  
**Fish Cakes**

Original Recipe by Chef Chen

# FISH CAKES WITH LEMON MYRTLE DIPPING SAUCE

## Ingredients

380g fish fillets (choose firm white fish fillets)  
40g green beans, blanched and finely chopped  
1 egg white  
1 tsp crushed red chilli  
25g cornflour  
Salt and pepper to taste  
75ml vegetable/canola oil

### For Dipping Sauce

3 tbsp fish sauce  
1 ½ large lemons for juice  
2 large clove garlic, finely chopped  
1 tbsp brown sugar  
2 tbsp lemon myrtle infused oil\*  
1 tbsp fresh red chilli, finely chopped  
2 tbsp fresh coriander, finely chopped

## Directions

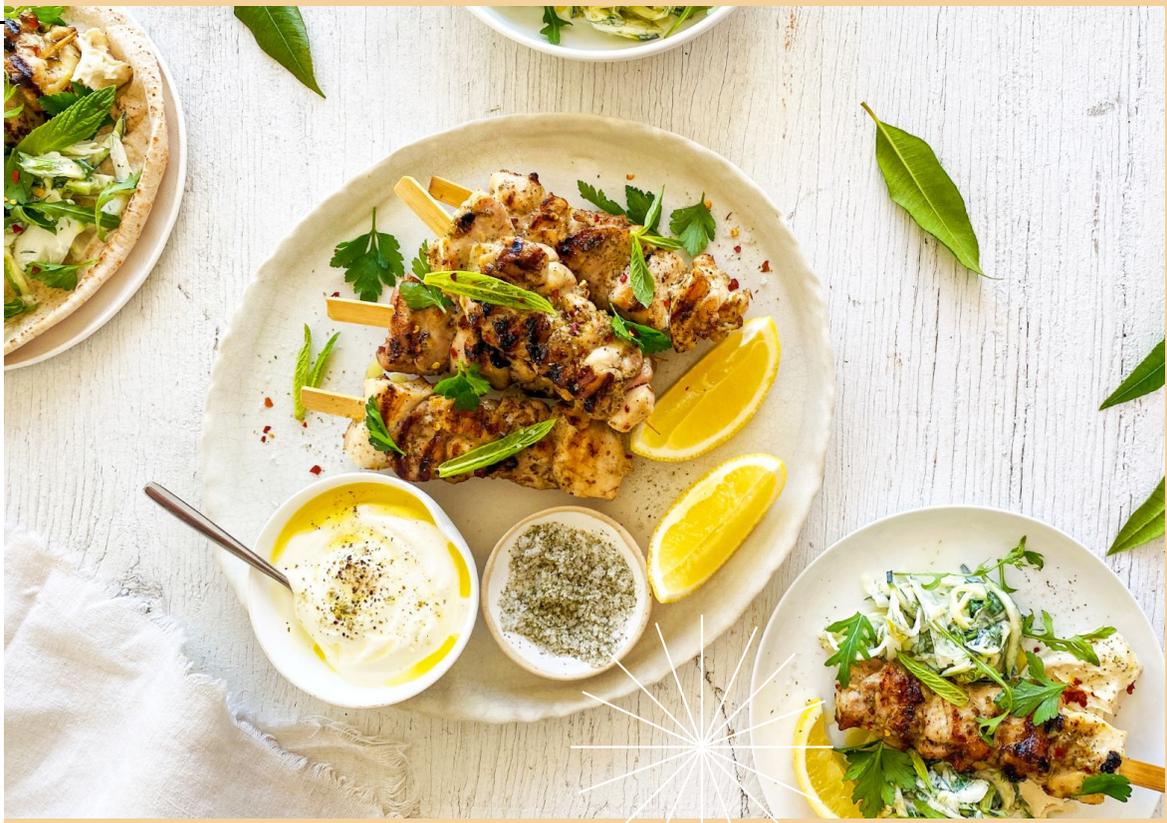
- 1 Coarsely chop fish into small pieces and place into food processor. Process until smooth, and transfer contents to a large mixing bowl.
- 2 Add chopped beans, 1 egg white, 1 tbsp fish sauce, chilli, salt and pepper (to taste) and cornflour; mix until well combined.
- 3 Heat vegetable or canola oil in a large frying pan over medium heat. Place the egg moulds in the pan and fill with fish cake mixture. Cook for 4 minutes each side or until golden brown. Transfer to a plate lined with paper towel to absorb excess oil. Repeat with remaining fish cake mixture.
- 4 In a bottle, add 2 tbsp fish sauce, 2 tbsp lemon myrtle oil, lemon juice, chopped coriander, brown sugar, and fresh red chilli. Shake well until combined.

### To Serve:

- Cut fish cakes into quarters or halves (if preferred) and plate. Serve with dipping sauce on the side.
- Additional option: serve dipping sauce with satay sauce.

*\*Lemon Myrtle Infused Oil: heat 2 tbsp of vegetable oil to 90-100 degrees (not too hot, it will burn the leaf), pour over 3g of lemon myrtle leaf/powder, stir through and leave over night*





*Tom Walton's*  
**Chicken  
Skewers**

# CHICKEN SKEWERS WITH FENNEL SLAW

## Ingredients

### Marinade:

2 tbsp olive oil  
1 ½ tsp 1.6mm dried lemon myrtle  
½ tsp dried chilli flakes  
1 tsp ground cumin  
Zest from 1 lemon  
2 cloves of garlic  
Salt, fresh ground black pepper

4 large chicken thighs - skinless, boneless

2 tsp 1.6mm dried lemon myrtle  
2 tbsp flake sea salt

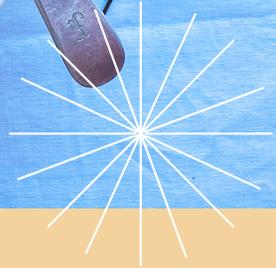
1 medium zucchini  
1 bulb fennel, fronds reserved  
½ cup each picked mint & coriander  
1 cup natural yoghurt  
¼ tsp 1.6mm dried lemon myrtle  
Juice of 1 lemon

Flatbread and extra lemon to serve

## Directions

- 1 Soak 8 wooden skewers for at least 15 minutes in cold water or use metal ones if you have them.
- 2 In a bowl combine the marinade ingredients, cut the chicken into 3cm pieces and add the chicken, some salt, pepper and mix to marinate well.
- 3 Skewer the marinated chicken onto 8 wooden skewers, and if not cooking straight away, refrigerate up to 2 days, covered.
- 4 Combine the 2 tsp lemon myrtle and 2 tbsp flake salt and store in an airtight container – you will need 1 tsp for this recipe.
- 5 Preheat a BBQ or grill pan over a high heat. If in the fridge, remove the skewers 30 minutes before cooking.
- 6 Cook the skewers for approx. 8 minutes, turning every 2 minutes or so, then rest and keep warm.
- 7 While the skewers are cooking and resting, finely slice the zucchini into 'noodles' and place into a mixing bowl. Finely shave the fennel and add to the zucchini. Roughly chop the herbs and any fennel fronds and add to the veggies along with ½ cup of the yoghurt, lemon myrtle, lemon juice, season to taste and mix everything well.
- 8 Serve with the chicken, flatbreads, salad with remaining yoghurt and a dusting of lemon myrtle salt.





*Tom Walton's*  
**Potato Gratin**

# POTATO GRATIN WITH LEMON MYRTLE

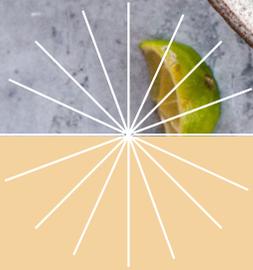
## Ingredients

1 tsp 1.6mm dried Lemon Myrtle  
400ml cream  
3 clove garlic, crushed  
Flake salt & fresh ground black pepper  
6 desiree potato, peeled  
1 cup grated cheddar cheese

## Directions

- 1 Preheat oven to 200c.
- 2 Combine the lemon myrtle, cream and garlic into a small saucepan. Season generously with salt (as this will season the potato) and black pepper. Bring the cream to a simmer, remove from the heat and keep warm.
- 3 Using a mandolin, slice the potato 3mm thick and place into a large mixing bowl. Pour over the cream infusion and mix well through the potato slices.
- 4 Make a few layers of the sliced potato in a baking dish then add 1/3 of the cheese, more potato and then pour over the cream.
- 5 Cover with circle of baking paper onto the surface of the potato and then foil.
- 6 Bake for 1.5 hours then remove the foil and baking paper, scatter with remaining cheese and return to the oven for 15 minutes to caramelise the cheese.
- 7 Serve straight away or cool and store in the fridge for up to 2 days, reheating in the oven to serve.





*Sneh Roy's*  
**Vegetable  
Curry**

# VEGETABLE CURRY WITH LEMON MYRTLE



## Ingredients

1 small sweet potato, peeled and cut into 2-inch pieces  
1 small carrot, peeled and cut into 1-inch rounds  
1 cup cauliflower florets  
3 brussels sprouts, halved  
1 large onion, peeled and chopped  
½ cup (65g) raw macadamia nuts  
1 inch piece of ginger, chopped  
5 garlic cloves  
1 lemongrass (white only), chopped  
1 long green cayenne chilli  
½ bunch of coriander, stalks and leaves  
2 tbsp olive oil  
2 tbsp lime juice  
2 tbsp coconut sugar  
1 ½ tsp salt  
400ml coconut milk  
125ml vegetable stock  
1 teaspoon 2mm dried lemon myrtle  
½ cup broccoli florets  
4-5 snow peas, sliced in half  
Red chilli flakes, coriander leaves, extra lemon myrtle,  
lime wedges – to serve

## Directions

- 1 Pre-heat oven to 200°C. Place sweet potato, carrot, cauliflower and brussels sprouts in a rimmed baking tray. Drizzle lightly with olive oil. Roast in the oven for 20 minutes. Remove and set aside.
- 2 Place onion and macadamia nuts in a small saucepan with enough water to cover them (about 2 cups). Bring to boil on medium-low heat and cook for 10-15 minutes until onion is tender and most of the liquid has evaporated. Remove from heat and cool completely.
- 3 Add onion-macadamia mixture to a small food processor or blender. Add ginger, garlic, lemongrass, green chilli, coriander and half a cup of water. Blend until smooth and no longer grainy.
- 4 Heat oil in a heavy bottomed pan on medium heat. Add the green onion and spice paste to the pan. Sauté for 3-4 minutes tossing constantly until the paste starts turning a shade darker and no longer smells raw.
- 5 Add lime juice, coconut sugar and salt. Reduce heat to medium-low and cook the paste for 8 minutes until fragrant and quite dry. Toss occasionally with a wooden spatula to ensure that it doesn't stick to the pan.
- 6 Add coconut milk and stock. Simmer on medium-low heat and cook for 8 minutes until the sauce is fragrant. If too thick, add a quarter cup stock to loosen the sauce.
- 7 Add lemon myrtle, broccoli and snow peas. Increase heat to medium and cook for 2 minutes until the veggies are just tender. Add the roasted veggies to the pan. Mix well. Cook for another minute until heated through.
- 8 Remove from heat. Garnish with red chilli flakes, coriander leaves and a sprinkling of extra lemon myrtle. Serve hot with rice and lime wedges.



*Marie Duong's*  
**Pumpkin Soup**

# THAI PUMPKIN SOUP WITH COCONUT & LEMON MYRTLE

## Ingredients

1 butternut pumpkin, peeled and diced into 2cm chunks  
Olive oil  
1 medium onion, diced  
2 tbsp Thai red curry paste  
2 garlic cloves, minced  
1 litre chicken stock\*  
1/4 cup coconut milk  
1 tbsp fish sauce\*  
1 tsp brown sugar\*\*  
2 whole dried lemon myrtle leaves  
Salt & pepper, to taste  
Coconut milk, coriander, sesame seeds, chilli flakes & dried lemon myrtle powder (optional garnish)

## Directions

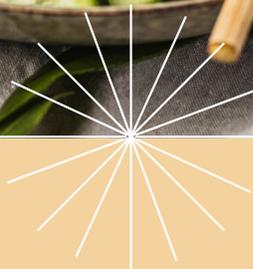
- 1 Preheat the oven to 200°C.
- 2 Arrange the diced pumpkin in a single layer on a lined baking tray. Drizzle with a little olive oil and season with salt and pepper. Toss to coat then roast until tender, about 20–25 minutes.
- 3 Heat the olive oil in a large pot over medium-high heat. Add the onions and sauté for 3–4 minutes. Add the curry paste and garlic and cook for 1–2 minutes, or until the curry paste is mostly dried out (this helps to release the aromatics!)
- 4 Add the roasted pumpkin, chicken stock, coconut milk, fish sauce, brown sugar, lemon myrtle leaves, salt and pepper. Bring to a boil then reduce heat to low and simmer, uncovered, for 15 minutes.
- 5 Remove from heat and fish out the lemon myrtle leaves. Use a stick blender, or transfer slightly cooled soup to a traditional blender in batches. Blend until smooth.
- 6 Garnish with a drizzle of coconut milk, fresh coriander and a sprinkle of sesame seeds, chilli flakes and lemon myrtle powder.

## Notes

\*This recipe can easily be made 100% vegan. Simply replace the chicken stock with vegetable stock and the fish sauce with soy sauce.

\*\*Any sweetener can be used in place of brown sugar.





*Marie Duong's*  
**BangBang  
Chicken**

Original Recipe by Chef Chen

# BANG BANG CHICKEN WITH LEMON MYRTLE DRESSING

## Ingredients

500g skinless chicken breast fillets  
1 litre chicken stock (4 cups)  
1 tbsp Shaoxing cooking wine (or rice wine)  
1 nub of fresh ginger, sliced  
1 stalk of spring onion  
1 tbsp sesame seeds, toasted  
2 fresh red chillies, thinly sliced  
1 stalk coriander, chopped  
Optional: 1 small cucumber (or half green papaya), shredded

### Dressing:

Juice of 1 large lemon  
1 tbsp white sugar  
2 tsp sesame oil  
2 tbsp lemon myrtle infused oil\*  
2 cloves of garlic, finely chopped  
1 stalk of spring onion, angle-sliced Salt to taste

## Directions

- 1 Pour the 4 cups of chicken stock and Shaoxing cooking wine into a pot and add ginger and spring onion. Bring to the boil. Add the chicken breast and return to the boil. Reduce heat to low and simmer, covered, for 15 minutes, or until chicken is tender and cooked through. Remove chicken from stock and set aside to cool (reserve stock for dressing).
- 2 Whisk the dressing ingredients in a small bowl with 2 tbsp of the chicken stock and season with salt (to taste).
- 3 Pound chicken with a rolling pin to loosen the fibres, then shred the chicken. Transfer to a large bowl, add spring onion, chilli and coriander, then drizzle with the dressing. Toss to combine.

### To Serve:

Transfer chicken to a plate, sprinkle with sesame seeds and serve with cucumber or papaya (if using).

*\*Lemon Myrtle Infused Oil: heat 2 tbsp of vegetable oil to 90-100 degrees (not too hot, it will burn the leaf), pour over 3g of lemon myrtle leaf/powder, stir through and leave over night*





*Tom Walton's*  
**Beef Pho**

# BEEF PHO WITH LEMON MYRTLE



## Directions

- 1 Place the broth into a pot and add the lemon myrtle, ginger, soy, palm sugar and bring to just under a simmer for 10–15 minutes, to infuse the lemon myrtle and ginger then strain into another pot and keep hot, covered over a low heat so it doesn't reduce.
- 2 Thinly slice the sirloin while partially frozen then lay out on a plate. Freezing makes it easier to thinly slice.
- 3 Bring a medium saucepan of water to the boil, season with a pinch of salt and add the broccolini for 20 seconds then remove with tongs into ice water to refresh, drain and set aside.
- 4 Cook the rice noodles according to packet instructions in the same boiling water then refresh in cold water and drain well. Set aside.
- 5 Keep a pot of water boiling to reheat the noodles.
- 6 Gently mix together the lemon myrtle and salt and keep in a small airtight container. You will need just a little for this recipe.
- 7 Reheat the noodles in the boiling water, drain and add to the bottom of two bowls then add the bean sprouts, sliced raw beef and broccolini.
- 8 Spoon the very hot broth and the veggies over the beef and top with the sliced chili, shallots and coriander. Serve with lemon myrtle salt sprinkled over, extra herbs, chili and lemon.

## Ingredients

1L beef broth  
2 tbsp 6mm dried lemon myrtle  
2cm piece ginger, thinly sliced  
2 tbsp soy or fish sauce  
1–2 tbsp palm sugar, optional  
Sea salt, to taste

150g beef sirloin, frozen for at least 2 hours  
100g dried rice noodles  
½ bunch broccolini, trimmed

2 tsp 1.6mm dried lemon myrtle  
2 tbsp flake sea salt

1 cup bean sprouts  
1 large red chili, finely sliced  
1/3 cup sliced shallots  
1 cup each picked coriander & mint  
1 lemon



*Katrina Meynink's*  
**Cacio e Pepe**

# CACIO E PEPE LEMON MYRTLE PICI PASTA

## Directions



## Ingredients

### Pici

300g soft wheat, 00 pasta flour  
½ tsp lemon myrtle  
140ml warm water  
10ml (about 1 tbsp) olive oil

### Cacio e pepe sauce

320g pecorino romano, very finely grated, plus extra to serve  
120g parmigiano reggiano, very finely grated, plus extra to serve  
2 tsp freshly ground black pepper, plus extra to serve  
1 small drop lemon myrtle oil (essential oil)  
Freshly cracked black pepper

- 1 Add the soft wheat flour to a large bowl. Make a well in the centre.
- 2 Separately, combine the water, olive oil and lemon myrtle and set aside for the flavours to infuse, about fifteen minutes.
- 3 Add the water mixture to the well and with a fork gradually incorporate the flour from the rim of the well into the centre, continuing to fold and combine until a shaggy dough forms. Knead vigorously for about 15 minutes or until everything is well-combined, smooth and firm. Wrap the dough tightly in plastic and let it rest for 30 minutes to an hour at room temperature (the longer rest time will make it easier to roll the picci).
- 4 Cut the dough into thirds and work one at a time, flatten with the palm of your hand. Then roll with a rolling pin until about 2mm thick. Brush the dough with a very light coat of olive oil to prevent it from drying out. Cut the slab into 2mm strips then using both hands, roll along the bench to make your picci – starting from the centre. Cover rolled strands with a dish cloth and continue making the picci until all the dough has been used.
- 5 Place a large pot with 1½ litres of water over high heat, bring to the boil and salt lightly, add the pasta, stir well and cook for one minute. The picci should just come to the surface. Before draining, scoop one cup of the cooking liquid off the top and reserve. Strain the pasta.
- 6 Place a large frying pan over medium heat. Add 1 tbsp olive oil and once hot, add a sprinkle of black pepper and the single drop of lemon myrtle oil. Given how strong the lemon myrtle oil is, it is very important to proceed with caution here, one tiny drop is all you need for the beautiful fragrant flavour of the lemon myrtle. Immediately add the reserved cup of cooking water and stir to combine then add the pasta. Add half the cheese, stirring gently to coat and melt, swirling the picci around the pan fairly constantly. Add the remaining cheese and swirl again until just melted. Turn out into plates and sprinkle over additional black pepper and serve piping hot.



*Simon Toohy's*  
**Lemon Slice**

# DOUBLE LEMON SLICE

## Ingredients

500g plain sweet biscuits  
½ cup desiccated coconut  
180g margarine  
1 cup condensed oat milk (2 cups oat milk, ⅔ cups white sugar reduced until thick)  
1 tbsp grated lemon zest  
2 tbsp lemon juice

### For the Icing

2 cups icing sugar  
25g margarine  
2 tbsp lemon juice  
1 tsp lemon myrtle powder

## Directions

- 1 Grease a 19 x 19cm tin and line with baking paper.
- 2 Blend 200g of the biscuit and then roughly break up the other 50g and add to the mixture along with the coconut.
- 3 Combine the margarine, milk, lemon zest and juice in a pan and bring to a simmer. Turn the heat off and pour into the biscuit mixture, mixing well until wet. Add this to the baking tray and press down.
- 4 In the same small pan add the icing mixture (making sure you sift the icing sugar) then mix on low heat until all melted and combined. Pour over the base, place in the fridge for about 20 minutes, or until the glaze has cooled.





*Tom Walton's*  
**Syrup Cake**

# STRAWBERRY & LEMON MYRTLE SYRUP CAKE

## Directions

- 1 Preheat an oven to 180C and grease and line the base of a 24cm springform cake tin with baking paper.
- 2 Cut half the strawberries in half for the cake and set aside. Cut the other half of the strawberries into quarters for the topping and syrup. Set aside.
- 3 In a mixing bowl whisk together the coconut oil, sugar and 1 tsp of the ground lemon myrtle, until the sugar is dissolved then whisk through the yoghurt.
- 4 Add the flour, almond meal and baking powder and mix to just combine. Spoon half the cake batter into the cake tin and push half of the halved strawberries into the cake mix, spoon over the remaining batter to cover and press the remaining halved strawberries over the top.
- 5 Bake in the preheated oven for 35-40 minutes.
- 6 For the syrup, in a small pot combine the ingredients with 4 of the quartered strawberries and place over a low heat to infuse and cook for 10 minutes then let sit for 10 more minutes and strain off and keep warm.
- 7 When the cake comes from the oven, soon half the syrup over the hot cake and let it soak in then allow the cake to cool to room temp in the tin before removing the tin carefully and placing the cake onto a serving plate.
- 8 To serve, mix the quartered strawberries with the 2 tbsp of syrup and the remaining ½ tsp ground lemon myrtle. Spoon these over the cake and serve with yoghurt if desired.



## Ingredients

Makes 1 x 24cm cake

- 2/3 cup coconut oil, melted
- 1 cup caster or coconut sugar
- 3 eggs, room temp
- 1 1/2 tsp 1.6mm dried lemon myrtle
- 1 ¼ cup coconut yoghurt
- 1 ½ cups plain flour, sifted
- 2/3 cups (almond meal)
  
- 2 punnets of strawberries, green stem removed
  
- 1 tbsp 6mm dried lemon myrtle
- 2/3 cup water
- 1/2 cup caster sugar
  
- Extra coconut yoghurt to serve



*Katrina Meynink's*  
**Ricotta Cake**

# LEMON MYRTLE RICOTTA CAKE

## Directions



- 1 To make pastry, blitz flour, icing sugar and butter in a food processor until you get a coarse crumb. Add egg and blitz until it just comes together. Shape into a disc, wrap and place in fridge for 2 hours to rest.
- 2 Roll out your pastry until about 3mm thick and gently roll over a 22cm loose bottomed cake pan that has been greased and lined. Push down gently pushing it across the base and up the sides. Make sure it is sealed at the base. Trim any overhanging excess pastry around the rim of the pan. Pop back in the fridge for 30 minutes.
- 3 Preheat oven to 160°C. Using an electric mixer, beat mascarpone and ricotta until just smooth. Add sugar and beat to combine, ensuring the sugar is thoroughly incorporated. Add the melted white chocolate and beat again. Add the eggs and lemon myrtle oil and beat until just combined. You don't want to aerate the mixture too much with the eggs or it will cause your cake to crack across the top when it cooks. Stir through the vanilla and pour into the pastry-lined cakepan and bake for about 1 hour or until just set. Turn off oven and allow cake to cool completely in the oven, with door slightly ajar. Remove from oven and refrigerate for at least 4 hours or overnight until cold. Dust cake with icing sugar and top with honeycomb, flowers and a tiny pinch of dried 1.6mm lemon myrtle.

## Ingredients

### Cheesecake mixture

250g mascarpone  
1.2kg fresh ricotta  
150g caster sugar  
75g white couverture chocolate, melted  
3 eggs  
1 drop lemon myrtle oil  
½ tbsp vanilla bean paste

### Sweet shortcrust pastry

350g plain flour  
100g pure icing sugar  
150g cold butter  
1 lightly beaten egg

### To top

Icing sugar to dust  
Fresh honeycomb  
Edible flowers- varied  
1mm dried lemon myrtle



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