NATIVE AUSTRALIAN FOOD FACTS:

Native Pepperleaf

Pepperleat

Tasmannia lanceolata

Also known as Tasmanian or Mountain Pepper, it is an evergreen shrub endemic to the woodlands and cool temperate rainforest of South-Eastern Australia. Female plants produce black/purple fruit (Pepperberry) in summer. Mountain pepper was used as a pepper substitute in early colonial times.

DID YOU | The spicy compound in native pepper is diminished with simmering after a short while, leaving a nice mild taste. KNOW?

FLAVOUR PROFILE:

The leaf and berry are both used as a spice, dried and ground (the berry resembling black peppercorns). The leaves, fruit and stem have a hot, biting, fruity pepper taste that builds slowly at first, but doesn't linger on the palate like chilli.

Pepperleaf Babaganoush

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GROWING REGIONS:

SEASONALITY: Leaf is harvested year-round as it is an evergreen shrub. The fruit (Pepperberry) is ready in Summer FEB - MAR.

Ground Pepperleaf

USES:

Great for seasoning all sorts of savoury dishes, wherever pepper is used!

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Creative Native Foods acknowledges the traditional owners, past, present and future of the land on which we live and work, as the First People and Custodians of this country. It's our policy to engage with and support Indigenous enterprises in the commercial native food industry wherever possible.

For more information, please email us at <u>sales@creativenativefoods.com.au</u> or order online.

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