UPGRADE your TASTEBUDS
SUMMER HAS FINALLY ARRIVED

...and now is the time to plan a perfect party for your nearest and dearest – whether you’re at the beach, a park picnic or a backyard soirée.

To help you 'Upgrade' your next event, we’ve handpicked a selection of practical recipe ideas perfectly prepared and matched with Bundaberg Brewed Drinks, giving them an authentic, craft brewed flavour that really speaks for itself.

So whether you’re hosting a casual BBQ with friends or a formal family feast, we’ve got you covered in this easy to follow eCookbook, complete with simple entertaining tips to take your event to the next level.

We’d love to see how Bundaberg Brewed Drinks features in your summertime celebrations – so share a snap on social media with the hashtags #UpgradetoBrewed and #BrewedBetter.

Happy party planning!

Sarah McLellan
Bundaberg Brewed Drinks Entertaining Expert
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Delicious menu ideas

Consider the number of guests and if the format of the day is structured or casual. For a large gathering, the secret is in the preparation – identify what you can cook and freeze in advance, or opt for slow-cooking bigger cuts of meat for more intense flavour. That way, you have more time to relax with family and friends.

Show off your platter prowess and keep appetites at bay until the main event with a selection of simple starters. Cover a table with butcher’s paper and set up a “help yourself” cheese and charcuterie platter. Use a marker to write the names of meats, cheeses, and other condiments for guests to use as a visual guide.

Shake it up with a self-serve bar cart

Stay cool, calm and collected when hosting your summertime event by setting up a bar cart or dedicated drinks area - not only will it add to your theming, but it’s also enormously practical. Your guests can help themselves to a delicious bevy of drinks, allowing you to mingle and enjoy the festivities.

Ensure you’re catering for guests who prefer a mocktail or are the designated driver by having a variety of craft-brewed Bundaberg beverages on hand!
**Get creative with your entertainment**

Having a movie night and want to create your own DIY outdoor cinema? Use a white canvas tarp (or sheet) and tie each corner to a tree or fence pole, rig up a screen to project and watch your favourite flicks. And don’t forget the perfect sweet treat for movie time.

Since movies and snacks go together perfectly, set up a create-your-own popcorn bar with sweet and savoury toppings. Give each guest a brown paper bag to load up their own popcorn creation with different spices and oils, or melted butter, choc chips, shredded coconut and chopped nuts.

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**A touch of class with your theming**

Boost the wow factor at your outdoor soirée by adding a few special decor touches. To create a unique and cost effective centrepiece for your table, group a few classic Bundaberg bottles together and fill with fresh blooms or palm fronds for a more tropical flair.

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**Keep your guests comfortable**

Your guests will be more inclined to unwind and linger longer if the surrounds are comfortable. For daytime events, fill small spray bottles with water, fresh mint, and lemon – then store in an ice bucket for your friends to help cool down and mist themselves during the hot afternoon sun.
MIXOLOGY

AT BUNDABERG BREWED DRINKS, WE LIKE TO MIX THINGS UP. OUR DELICIOUS RANGE OF COCKTAILS AND MOCKTAILS HAVE BEEN HANDCRAFTED BY RESIDENT MIXOLOGIST MATT FEARNEY.
Let’s Mix!

**Ingredients**
- 375mL Bundaberg Ginger Beer
- 60mL Bourbon
- 30mL Lemon juice
- 10mL Ginger liqueur
- 10mL Sugar syrup
- 15mL Red wine (shiraz preferred)

**Let’s Mix!**

**STEP 1** Add bourbon, lime juice, ginger liqueur and sugar syrup into a shaker.

**STEP 2** Shake and strain into tall glass.

**STEP 3** Top with Bundaberg Ginger Beer.

**STEP 4** Float red wine on top.

**STEP 5** Enjoy your drink.
BLOOD ORANGE SOLAR FLARE

Ingredients

- 375mL Bundaberg Blood Orange
- 50mL Vodka
- 20mL Lime juice
- 15mL Grapefruit juice
- 15mL Orange juice
- Orange, grapefruit and lime wedges to garnish

Let’s Mix!

STEP 1 Combine vodka, and juices into a shaker.
STEP 2 Shake, then strain into a glass and top with Bundaberg Blood Orange.
STEP 3 Add ice and garnish with wedges of lime, orange and grapefruit.
STEP 4 Enjoy your drink!
TRADITIONAL LEMONADE
LEMON LOVELY

Let's Mix!

Ingredients

- 375mL Bundaberg Traditional Lemonade
- 60mL Vodka
- 30mL Lemon juice
- Sugar for garnish

STEP 1
Garnish glass with sugar rim.

STEP 2
Combine vodka & lemon juice into a shaker.

STEP 3
Add ice, shake and strain into glass.

STEP 4
Top with Bundaberg Traditional Lemonade.

STEP 5
Enjoy your drink!
Let’s Mix!

**Ingredients**

- 375mL Bundaberg Passionfruit
- 60mL Spiced rum
- 30mL Lemon juice
- Passionfruit granita*
- Peychaud’s bitters

**POCO GRANDE**

*Combine 5 passionfruits or 2 passionfruit tins (200mL) with sugar and water and freeze overnight

**STEP 1** Combine spiced rum, and lemon juice into a shaker.

**STEP 2** Shake, then strain into a Poco Grande glass and top with crushed granita then Bundaberg Passionfruit.

**STEP 3** Garnish with passionfruit and Peychaud’s bitters.

**STEP 4** Enjoy your drink!
TRADITIONAL LEMONADE SWEET & SOUR SODA

**Let’s Mix!**

**Ingredients**
- 375mL Bundaberg Traditional Lemonade
- 5 Mixed berries
- 1 Lime
- Berries for garnish

**STEP 1** Cut lime into eighths and muddle with berries.
**STEP 2** Shake and pour into glass.
**STEP 3** Top with Bundaberg Traditional Lemonade.
**STEP 4** Garnish with berries.
**STEP 5** Enjoy your drink!
**APPLE CIDER BREEZE**

**Ingredients**
- 375mL Bundaberg Apple Cider
- 30mL Lime juice
- 2 Cucumber ribbons
- ½ Rosemary sprig
- Rosemary sprig and cucumber ribbons for garnish

**Let’s Mix!**

**STEP 1** Muddle cucumber and combine with lime juice and 1/2 rosemary sprig.
**STEP 2** Shake and strain into glass.
**STEP 3** Top with Bundaberg Apple Cider.
**STEP 4** Garnish with rosemary sprig and cucumber ribbons.
**STEP 5** Enjoy your drink!
Citrus Float

Let’s Mix!

Ingredients

- 375mL Bundaberg Lemon, Lime & Bitters
- 60mL Pineapple juice
- 20mL Lime juice
- 20mL Cream
- Pineapple leaf for garnish

Let’s Mix!

STEP 1 Combine and shake pineapple and lime juice and strain into glass.
STEP 2 Top with Bundaberg Lemon, Lime & Bitters.
STEP 3 Float cream throughout drink and garnish with pineapple leaf.
STEP 4 Enjoy your drink!
TROPICAL BLAST

Ingredients

- 375mL Bundaberg Ginger Beer
- 2 Ginger pieces (2cm x 2cm)
- 2 Pineapple pieces (4cm x 4cm)
- Pineapple leaf and cherry for garnish
- 20mL Lime juice

Let’s Mix!

STEP 1 Combine and muddle ginger pieces, pineapple pieces and lime juice.
STEP 2 Shake and strain into glass filled with ice.
STEP 3 Top with Bundaberg Ginger Beer.
STEP 4 Garnish with pineapple leaf and cherry.
STEP 5 Enjoy your drink!
BREWED FOOD

LOVE OUR BREWS? WELL NOW YOU CAN USE THEM FOR COOKING TOO!
OUR RECIPES ARE ALL MADE WITH BUNDABERG BREWS TO GIVE THEM THAT AUTHENTIC,
CRAFT BREWED FLAVOUR THAT BUNDABERG DRINKS ARE RENOWNED FOR.
Ingredients

- ½ Cup Bundaberg Peach
- 4 Chicken breasts
- 4 Rashers of bacon
- 3 Tbsp butter
- 2 Large leeks, green part removed, quartered lengthways, washed and cut into 8cm lengths
- ¼ Cup chicken stock
- ¼ Cup soft brown sugar
- 1 Large sprig of rosemary, leaves stripped and finely chopped
- 1 Bay leaf
- Sea salt and fresh ground black pepper

Let’s Cook!

STEP 1
Preheat oven to 200°C. Wrap each chicken breast with a rasher of bacon and secure with toothpicks. Add a couple of tablespoons of olive oil to a large frying pan on high heat and seal the chicken breasts on all sides and remove from the pan. Turn the heat to low and add the butter and the sliced leeks and braise for 5 minutes, stirring often, until leeks have softened. Do not allow the leeks to colour/burn.

STEP 2
Add the chicken stock and Bundaberg Peach and bring to the boil. Toss in the rosemary and bay leaf and return the chicken to the pan. Transfer the frypan into the oven, uncovered and roast for 15 minutes.

STEP 3
Remove frypan from oven and remove chicken breasts from pan. Return pan to the stovetop on high heat and add brown sugar to the leeks and stock. Reduce liquid to a syrupy consistency before returning chicken breasts to coat with the glaze. Season to taste.

Serve immediately with pan seared asparagus, fennel and brussel sprouts and lemon zest.
SALMON with PINK GRAPEFRUIT DRESSED SALAD

Serves 4

Ingredients

- ¼ Cup Bundaberg Pink Grapefruit
- 3 x 150g Salmon fillets
- 1 Bunch asparagus
- 1 Bunch watercress
- 2 Cups baby spinach leaves
- ½ Cup mandarin segments
- ½ Red onion finely sliced
- 1 Lime, juiced and zested
- Sea salt and fresh ground black pepper
- ½ Cup extra virgin olive oil
- 1 Tsp Dijon mustard

Let’s Cook!

STEP 1
Blanche the asparagus in boiling water for 1 minute then refresh in iced water. In a bowl, toss the baby spinach, watercress, onion and mandarin segments. Chop chilled asparagus and add to salad.

STEP 2
In another bowl whisk together the Bundaberg Pink Grapefruit, lime juice and zest, Dijon mustard and slowly add the extra virgin olive oil whilst whisking. Add salt and pepper to taste.

STEP 3
Baste the salmon fillets in a little olive oil and season and cook on hot BBQ for 3 minutes on each side and allow to rest for 2 or 3 minutes before serving. Break the fillets into chunks and toss with the dressed salad.
PINEAPPLE and COCONUT CHICKEN

Serves 4–6

Ingredients

- 2 Cups Bundaberg Pineapple & Coconut
- 1 Tbsp fish sauce
- 1 Tbsp soy sauce
- 1 Tbsp brown sugar
- 1 Lime, juiced
- 5 Kaffir lime leaves
- 1 Brown onion, sliced
- 1 Red chilli, chopped
- ½ Cup coconut cream
- 2 Chicken breasts, sliced thinly
- 1 Cup green beans
- 1 Cup broccoli florets
- 2 Cloves garlic, peeled and finely chopped
- 2 Tbsp fresh ginger, peeled and finely chopped
- ½ Cup coriander leaves, washed and chopped
- Bean sprouts and fried shallots for garnish

Let’s Cook!

STEP 1
Heat some oil in a large saucepan and add the onions, ginger and garlic and fry on high heat until soft. Then add chopped chilli, brown sugar, fish sauce, soy sauce, brown sugar and coconut cream before adding the Bundaberg Pineapple & Coconut and lime juice and kaffir lime leaves.

STEP 2
Bring to a boil then add sliced chicken and reduce heat to simmer for 10 minutes. Add the green beans and broccoli and simmer for a further 2 minutes.

STEP 3
Garnish with the chopped coriander, bean sprouts and fried shallots. Serve with steamed rice.
GUAVA CHICKEN WINGS

Serves 4-6

Ingredients

- 1 Cup Bundaberg Guava
- 1 Cup caster sugar
- 2kg Chicken wings, chopped into drumettes
- 1 Lemon, juiced
- 2 Garlic cloves, peeled and chopped
- 2 Red chillies, chopped
- ¼ Cup soy sauce
- 1 Tbsp all spice
- 1 Tbsp corn flour
- Sea salt and fresh ground black pepper
- 1 Cup coriander leaves, washed and chopped
- 2 Tbsp sesame seeds, toasted
- ½ Red onion sliced thinly

Let’s Cook!

STEP 1
In a small saucepan, combine the Bundaberg Guava and sugar. Bring to a boil then simmer on a medium heat for 10 minutes.

STEP 2
Add garlic, chilli, soy sauce, all spice and cornflour and stir through. Once it has thickened, remove from the heat and allow to cool.

STEP 3
Place chicken drumettes into a mixing bowl and season with salt and pepper. Pour over the guava marinade and add lemon juice. Coat well, cover with cling film and refrigerate for 2 hours.

STEP 4
Cook the chicken wings in a hot oven, BBQ or under the grill for 10-12 minutes turning often and basting with remaining marinade. Once cooked, toss with the chopped coriander, sesame seeds and sliced red onion.

Serve with thick cut chips.
FOOD PAIRINGS

SEARCHING FOR THE PERFECT MEAL TO ENJOY WITH YOUR FAVOURITE BUNDABERG BREWED DRINK? WE’VE ENLISTED THE HELP OF BELLY RUMBLES FOOD BLOGGER SARA MCLEARY TO CREATE THE BEST RECIPES TO COMPLIMENT OUR RANGE OF BREWS.
GINGER BEER with MACADAMIA NUT and MISO BUTTER STEAK

There is a reason why Bundaberg Ginger Beer is the flagship brew in the range. The premium brew has bold ginger flavours with earthy tones, and has a sly little heat kick. Refreshing, a real thirst quencher, absolutely perfect for our Aussie climate.

Australian cuisine reflects the melting pot of cultures that make up our country. We are spoilt with the variety of food and produce available. Therefore it seems rather fitting that Bundaberg Ginger Beer is versatile fit for the society we live in.

You could take a jaunt around the globe on any given day with your tastebuds. A Pakistani aloo paratha for breakfast, Japanese sushi for lunch and maybe American BBQ ribs for dinner.

In fact feel free to enjoy a ginger beer with any of the dishes mentioned above.

For me, the most obvious food match for this iconic Aussie brew would have to be another Aussie favourite. The classic Aussie BBQ, and in this case, a nice thick piece of scotch fillet.

Beef lends itself so well to the flavour of ginger. Have a think back to the last Chinese or Thai stir-fry you ate, I’m sure there was ginger involved.

In keeping with Bundaberg’s Aussie roots and acknowledging our melting pot culture, I came up with the idea of macadamia nut and miso butter to accompany the steak. Macadamias are the ultimate Australian bush food and Japanese miso adds a lovely umami flavour to the butter.

Of course you don’t have to limit yourself to this delicious BBQ steak. Bundaberg Ginger Beer would be perfect refreshing and cooling your palate with an Indian curry or a spicy South East Asian dish. I could also quite easily see myself enjoying it along with some good old fashioned fish and chips.

Cheers, Sara

Sara McCleary is guest blogging for Bundaberg Brewed Drinks. You can find more of Sara’s recipes at www.bellyrumbles.com

Ingredients

- Scotch fillet
- 125g Butter, room temperature
- 50g Macadamia nut meal (crushed macadamia nuts)
- 15g Yellow miso (shinshu miso)

Let’s Cook!

STEP 1 In a bowl mix butter, macadamia nut meal and miso until thoroughly combined. You can use an electric mixer to make your life easier if you wish.

STEP 2 On a piece of plastic wrap, shape butter into a log. Roll it up in the plastic wrap, smooth it out to form a round, and place in the fridge to chill until needed.

STEP 3 Cut rounds of the butter to place on steaks near the end of cooking on the BBQ, to allow the butter to melt over your steak, but not run off your steak.

STEP 4 Any leftover butter, that doesn’t make it on to a steak, can be stored in the freezer. We suggest you cut into desired size rounds before freezing.
Lemon, Lime and Bitters with Antipasto Plate

I will be honest, coming up with food pairing ideas for Bundaberg’s Lemon Lime & Bitters was a bit of a stumbling block for me. It had nothing to do with the brew itself or the flavours involved. It’s just the fact that Lemon Lime & Bitters is my go to non alcoholic cocktail of choice when I am out and about.

Therefore my brain was instantly guided towards bar snacks. Which isn’t a bad thing, but this brew deserves a little more credit and closer look at, than suggested pairings of beer battered fries with rosemary or some sort of slider.

Bundaberg brew their own aromatic bitters from selected herbs and tropical spices. When paired with lemon and lime, you end up with a drink quite complex in flavour. It’s citrusy, sweet and bitter.

Slow cooked pork belly is an increasingly popular dish these days, even more so when it has crunchy crackling accompanying it. Bundaberg’s Lemon Lime & Bitters would help cut through the fattiness of the pork belly when drunk alongside.

Hard cheeses such as pecorino, parmesan, asiago or Spanish manchego would also work well. Very suitable companions with their nutty, salty and tangy flavours.

You can see from the above that Bundaberg’s Lemon Lime & Bitters is perfectly paired with foods from further afield than bar snacks. Unfortunately I can’t help myself and have decided on my food pairing of choice – an antipasto platter.

I feel that Lemon Lime & Bitters marries well and heightens the variety of flavours offered on an antipasto platter. You are only limited by your imagination with what you have on your antipasto platter. But I do feel there are a few items that should not be omitted from the mix. Olives are a definite must, as well as something that is salty and fishy. In this instance I went for a taramasalata, but white anchovies would be fantastic as well.

Cheers, Sara

Sara McCleary is guest blogging for Bundaberg Brewed Drinks. You can find more of Sara’s recipes at www.bellyrumbles.com

Ingredients

The beauty of an antipasto platter is you can put on it what you want. Below are a few suggestions to get you started.

- Prosciutto
- Pepperoni
- Salami
- Olives
- Crackers
- Bread sticks
- Pesto
- Feta
- Pecorino
- White anchovies
- Taramasalata
- Smoked salmon
- Roasted peppers
- Toasted sourdough
- Sundried tomatoes
I do regard Sarsaparilla as an "adult" flavour. It packs a punch, is a little bit sassy with a side order of old world nostalgia. The unique flavours really do transport your tastebuds.

To work out what flavours work best with Bundaberg’s Sarsaparilla a closer look at the ingredients in the brew is a must. Bundaberg’s Sarsaparilla is brewed using real sarsaparilla root, licorice root, vanilla beans and molasses. A nice little flavour combo, that gives Sarsaparilla its quite unique flavour. Flavours hard to pick on their own, but once you know the ingredients used when brewing, you start to pick them out with each sip.

Sarsaparilla is a bold flavour, and it needs a bold food partner to tango with, a dish that can hold its own. The cuisine of South East Asia instantly springs to mind. Dishes like noodles or stir frys, ones that have aromatics such as ginger, garlic, chilli and basil. Maybe a Thai chicken and holy basil stir fry, a Malaysian char kway teow or even a Singaporean chilli mud crab.

Dishes that contain star anise and cinnamon also hold wonderful flavour possibilities paired with Bundaberg’s Sarsaparilla. A robust beef massaman or slightly lighter rendered duck breast would work beautifully.

Keeping all this in mind I decided on rather simple, but flavour packed, Indonesian style BBQ prawns as my match today. You could quite easily make these along side the steak dish suggested to go with Bundaberg’s Ginger Beer.

I found some massive Aussie prawns for this dish and due to their size instantly thought barbeque. Of course if you don’t want to barbeque them, then they will work quite well being pan fried. Just make sure any extra marinade is removed or you will end up ‘stewing’ your prawns.

Cheers, Sara

Sara McCleary is guest blogging for Bundaberg Brewed Drinks. You can find more of Sara’s recipes at www.bellyrumbles.com

Let’s Cook!

• 12 Extra large green prawns
• 75mL (¼) Lime juice
• 60mL Light soy sauce
• 60mL Kecap manis
• 1 Stick lemongrass (white part only), finely sliced
• ½ Tbsp grated ginger
• ½ Bunch coriander (cilantro) roots & leaves (reserve some leaves to garnish)
• 1 Long red chilli, finely sliced
• Lime wedges to serve

STEP 1 The prawns are cooked in their shells for this recipe as they protect the delicate prawn meat on the barbeque. Using kitchen scissors cut down the back to the prawn shells. With a knife cut gently into the back of the prawn where the vein is running below, and devein the prawn.

STEP 2 In a large glass bowl place lime juice, soy sauce, kecap manis, lemon grass, ginger, finely chopped coriander and chilli. Mix ingredients until combined.

STEP 3 Place prawns in the marinade and coat them well, making sure the marinade makes its way under the shells of the prawns where you have cut them open to devein. Cover with plastic and leave to marinade in the fridge for an hour.

STEP 4 Remove prawns from marinade, shaking off any excess, and cook on the BBQ on a medium heat until cooked through. Serve immediately with lime wedges and extra coriander.
Passionfruit is an Australian favourite. For many years growing over, and in some instances completely encasing, outside dunnies (toilets). Sadly with the disappearance of the outside loo, so has the homegrown passionfruit vine.

But don’t despair, passionfruit is still a favourite among Australians and around the world. It has such a distinctive flavour, floral, sweet and tart, and Bundaberg’s Passionfruit brew has the perfect balance between all of those notes.

Passionfruit is another ingredient that is very popular in fruit salad, it works so well with orange, apple, pineapple and banana. The sweet and tart flavour of passionfruit is also the perfect match for creamy desserts. Think of a good old Aussie Pav, it just wouldn’t be the same without a couple of passionfruits scooped over the top.

Something magical happens to our tastebuds when passionfruit is married with a creamy texture. Bundaberg’s Passionfruit would be a great brew with a vanilla panna cotta, crème brulee or even banana cream pie. A chocolate dessert would also work a treat.

As passionfruit flavours are traditionally found in desserts, I wanted to stay as far away from a sweet treat recommended pairing as I possibly could.

Which got me to thinking about seafood, as like creamy desserts, the flesh of some crustaceans and molluscs can be rich. Bundaberg’s Passionfruit proved to be a wonderful drinking companion to help balance this richness.

Fresh scallops on the shell are always a delight to behold. In this recipe they are simply seared and served with an orange zest butter, coconut and prosciutto. The passionfruit brew balances so well with the richness of the scallop and butter. Coconut and orange flavours add a dimensional tie. The prosciutto? That adds a slightly salty, savoury, textural note.

Cheers, Sara

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You can find more of Sara’s recipes at www.bellyrumbles.com

**Passionfruit with Seared Scallops and Orange Zest Butter**

**Ingredients**

- 6 Scallops on the shell
- 2 Slices of prosciutto
- 3 Tbsp shredded coconut, toasted
- Zest of an orange
- 1 Tbsp orange juice
- 20g Butter

**Let’s Cook!**

**STEP 1**

Remove scallops from their shells. In a non stick pan fry prosciutto (without oil) for a minute either side until it starts to crisp. Remove from the heat and slice thinly. It will crisp up more as it cools.

**STEP 3**

In the same non stick pan you used for your prosciutto, add a small splash of oil and turn up to a high heat. Place scallops in the pan and sear until golden brown on the bottom – as soon as they are, turn them over and brown the other side, be careful not to over cook your scallops.

**STEP 4**

Remove scallops from the pan and set aside on kitchen towel. Reduce heat and add butter and orange zest to the pan. As soon as the butter starts to foam, quickly toss the scallops through and then plate them back on their shells. Add orange juice to the butter mixture and stir well. Drizzle over the scallops. Top scallops with prosciutto and toasted coconut. Serve immediately.
SEARCHING FOR THE PERFECT SWEET TREAT TO TOP-OFF YOUR SUMMER?
OUR RECIPES ARE MADE WITH YOUR FAVOURITE BUNDABERG BREW!
PINEAPPLE, GUAVA and BANANA SORBET
Serves 4-6

Ingredients

• 1 Cup Bundaberg Guava
• 2 Bananas, peeled, cut into chunks and frozen
• ½ Pineapple, skin and fibrous centre removed, sliced and frozen

Let’s Cook!

STEP 1
In a large food processor, place the chunks of frozen fruit and run for about 30 seconds.

STEP 2
Add a quarter of the Bundaberg Guava and run again for another 30 seconds. Repeat the process until the liquids have been blended into the frozen fruit and the mixture is smooth.

STEP 3
Pour into an airtight container and freeze until hard. Serve when needed.
Passionfruit Trifle

Serves 4-6

Ingredients

- 1½ Cups Bundaberg Passionfruit
- 4 Tsp gelatine powder
- ½ Cup water
- Store bought sponge cake
- 1 Can sweetened condensed milk
- ½ Cup fresh cream, whipped
- Fresh peaches, hulled and sliced (or tinned if not in season)

Let’s Cook!

STEP 1

In a small saucepan, bring the water to a boil. Remove from heat and add gelatine powder and stir until dissolved. Pour the Bundaberg Passionfruit into a glass or ceramic dish large enough to make a 2cm depth and then add the gelatine mixture. Stir well, cover with cling film and set in the fridge for 4 hours. Then cut into 2cm cubes.

STEP 2

Cut the sponge horizontally with a bread knife to a thickness of 2-3 cm then use a round cookie cutter to cut rounds.

STEP 3

In individual glasses, layer the ingredients: sponge cake, peach slices, a tablespoon of condensed milk, a tablespoon of whipped cream, passionfruit jelly, and repeat.
PINEAPPLE and GINGER BEER JELLY CUPS

Serves 4

Ingredients

• 1 Cup Bundaberg Ginger Beer
• 85g Sachet pineapple jelly crystals
• ¾ Cup boiling water
• Pineapple pieces
• ½ Cup fresh cream, whipped
• Grated lime zest

Let’s Cook!

**STEP 1**
Empty the jelly crystals into a pouring jug and add boiling water. Stir and allow to cool for 10 minutes before adding ginger beer very slowly. Gently combine being careful not to over mix or you will lose the fizz in the jelly.

**STEP 2**
Gently pour jelly stock equally into 4 cups and allow to set in the fridge.

**STEP 3**
Whisk cream until thick. Top jelly cups with pieces of pineapple, a dollop of whipped cream and grate fresh lime zest over the top.
RASPBERRY and TRADITIONAL LEMONADE GRANITA

Serves 4–6

Let’s Cook!

Ingredients

- 700mL Bundaberg Traditional Lemonade
- 1 Punnet fresh raspberries
- 1 Lemon, juiced
- 2 Tbsp caster sugar

STEP 1
With a wand blender, puree the raspberries and caster sugar with the lemon juice. Press the puree with the back of a spoon through a fine sieve into a mixing bowl and discard the seeds.

STEP 2
Slowly pour the lemonade into the mixing bowl being careful not to fizz too much. Stir gently to combine lemonade and raspberry. Gently pour mixture into freezer proof, lidded plastic container, cover and freeze for 1 hour.

STEP 3
With a fork begin scraping frozen edges into the centre and return to the freezer. Repeat the process every 30 minutes until all the mixture has a shaved ice texture.

Serve immediately into chilled glasses or cups.
For more recipes ideas, visit:
bundaberg.com/brewniverse

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