



Ne're on aMission to reconnect you to the original hot spot, the V of your home – your kitchen.

Our beautiful blends are crafted to help you create quick, healthy and delicious meals at home.

Each year, we release new blends to keep bringing joy to your kitchen, making cooking with your loved ones even more delightful.

We're proud to have foodies Australia-wide who market and promote the Flavourista range online and in their communities.

Passionate about empowering people to succeed, you can get started with us and run your own fun, successful business, either part-time or full-time.

With Flavourista, you'll enjoy:

- * Flexibility & freedom to be your own boss
- * Great earning potential
- * Personal growth opportunities
- * Supportive community
- * Building valuable skills
- * Enjoy rewards and incentives
- * Get the recognition you deserve

Get started with our tribe of passionate Foodies who are committed to success for one and for all. If you're ready to turn your passion for food into profit, then let's go!







Flavourista Team Beccy, Benson and Brooke

Co-Founders Kylie Burnett & Trish Mayer

Find our cover recipes (and many more) here: fb.com/groups/FlavouristaRecipes





NEW & NOTEWORTHY



New Product

FAV C

Customer Favourite

Sydney Royal Fine Food Show Awards (Gold, Silver, Bronze)



Royal Tasmanian Fine Food Awards (Gold, Silver, Bronze)

PRODUCT HEAT SCALE

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INGREDIENT GUIDE

 Contains Milk

A May Contain Traces of Milk

Hand blended in small batches on the Gold Coast

Average cost per serve is just ^{\$}1.50!

Australian Made

Women-Owned



Butter Chicken Spice (pg. 5) Roasted Garlic Smash Olive Oil (pg. 11)



Discover the magic of our Spice Blends. Perfectly crafted to elevate any dish, they add depth and flavour to all of your culinary creations, from simple dishes to gourmet meals. Effortlessly transform everyday meals into delicious experiences.

Backyard BBQ Spice 0008 100g \$16

This blend of rosemary, thyme and marjoram is a must for any BBQ or Sunday roast. Sprinkle on lamb, roast vegetables, add to beef mince or mashed chickpeas for the tastiest rissoles.

Barrier Reef Spice ♦♠⊗ 0090 120g \$16

This melting pot of spices brings you the perfect blend for seafood, chicken, steak or vegetables with a spicy kick. A flavour-full blend perfect for BBQs – rub on pineapple, chicken, fish, prawns or sprinkle over fried sweet potato.

■EW Butter Chicken Spice ��� 0216 100g \$16

Fragrant, sweet paprika, coriander and rich tomato granules is colourful and aromatic. It's perfect for creating delicious, creamy Indianinspired dishes.

Chipotle Char Spice **AA** (2019) 0198 100g \$16

Tomato, chipotle and lime is your new amigo in the kitchen! Perfect for guacamole, tacos, burritos, tostadas, enchiladas, nachos, sauces, rice, corn and sweet potato.

Chive & Onion Spice 🤶 0088 100g \$16

Never chop an onion up again! Our blend of chives, onion, oregano and sweet parsley will add a "garden fresh" flavour to all your savoury cooking. Use in quiches, soups, salad dressings and vegetable dishes. For a quick dip add a couple of tablespoons to sour cream!

Corn Relish Spice 🤼 0196 110g \$16

Colourful corn, pumpkin and capsicum is delicious in soups, casseroles, potato bake and rice dishes. Add an omelette for next-level flavour! Create your own classic condiment at home by mixing with sour cream or Greek yoghurt.

Curry Korma Spice **A**@@ **.** 0003 **120g \$16**

Turmeric, chives and cinnamon come together in this mild but fragrant classic curry. Add to casseroles, rice and vegetable dishes. It's beautiful in egg dishes too!

French Twist Onion Spice 0113 130g \$16

French onion flavours with a Flavourista twist! Makes a great potato salad dressing, perfect for meat balls or mix with softened butter and spread on crusty bread.

Grandma's Secret Spice 0091 120g \$16

Coconut blossom sugar and fragrant spices will take you back to Grandma's kitchen. The perfect addition to your home baked muffins, fruit cakes and apple pie. It's also delish basted on roasted corn and roast chicken.

Greek Out! Spice 🤼 0114 100g \$16

This beautiful blend of rich garlic, mint and lemon flavours is perfect for sprinkling on fish, chicken, lamb, veggies and halloumi. Add to Greek yoghurt to serve alongside your favourite Greek-at-home meal.

Italiano Spice 0004 100g \$16

This blend of capsicum, basil and oregano will be your new best friend at dinner time! Mix into risotto, pasta or to your cauliflower cheese dish to make it even more more-ish!

Lemon & Tarragon Spice 0197 100g \$16

Lemon & Tarragon pairs perfectly with asparagus, peas, carrots, potatoes, mushrooms, shellfish, oily fish, chicken and pork.

SPEND \$50 SAVE BIG!

STAR DISCOUNT

A fresh culinary special every fortnight. With savings up to \$10!

Plus Every \$50 spent = 1 extra Star ★ Discount**

Life's too short for culinary monotony! Indulge in new flavours that dance on your taste buds.

*\$50 spend is PV and does not apply when gift vouchers are used. PV from order is displayed before you check out. **Star Discount is cumulative, up to \$200. Star Discount will be automatically applied to eligible orders before you check out.

Cumin, capsicum, lemon and a hint of chilli will pop your tacos with flavour and have the family asking for more! Add to beef or pork to make your taco mince, or ditch the meat and use a mixture of mashed sweet potato and beans.

Moroccan My World Spice 0116 120g \$16

The fragrant and sweet North African flavours of this blend make a delicious addition to veggies, lamb, chicken, hummus and couscous.

Outback Ranch Spice 0012 150g \$16

The perfect dry BBQ sauce! Sprinkle on meat or vegetables and let the coriander, mustard and paprika do their magic! Mix with olive oil for a marinade or sprinkle on your cheese toastie.

These smokey southern spices are a bonanza of flavour and your one-stop choice for all things BBQ! Makes a simple chipotle aioli too.

Russian for Dinner Spice 0009 120g \$16

This beautiful blend of mushrooms and paprika will make you a Stroganoff champion!

A smokey blend of sweet paprika, garlic, onion and natural smoke flavour is going to lift your BBQ to get the ultimate flavour without the wood chips and mess.

Souly Guacamole Spice 0010 120g \$16

Our all-round Mexican blend is so versatile and can be added to a range of your favourite dishes. Add to scrambled eggs, or make a clean guacamole by adding this to avocado.

Stuff It! Spice 0152 120g \$16

Fennel, oregano and rosemary is the ultimate, chunky, stuffing blend for all your classic roasts. So fragrant and easy to use for all your meat and veggie stuffing.

Surf & Turf Spice ♠ऄऄ 0192 150g \$16

Fragrant herbs and spices brings you a superb, zesty flavour to sprinkle on prawns, fish, chicken, steak, roasted sweet potato, corn or any veggies you fancy.

Thyme for Garlic Spice 0001 100g \$16

A blend of garlic and herbs is all you need in your cupboard to whip up a quick dip when friends arrive or you get the munchies.

Tikka Masala SpiceImage: Comparison of the second seco

Exotic and fragrant, with all the hard work done for your mid-week dinners or weekend entertaining.

Toastie Spice 0172 150g \$16

Toasted sesame, garlic, onion, chives and natural, Australian sea salt is the perfect seasoning for all your toasties and bagels. Use it as a garlic bread or salad topper!

Veggie-normous Spice 0176 100g \$16

A full-bodied blend where every ingredient is a star! Colourful, dried veggies and spices make for amazing soups, casseroles, sauces, potato bake, bread, pasta and rice dishes.

NEW Vindaloo ******* 0215 100g **\$**16

Fiery cayenne pepper, ginger, cumin and other aromatic spices is perfect for creating bold and flavourful Indian-inspired dishes with a kick.



Are you a business owner with a cafe or retail space?

Are you looking for the perfect addition for your hampers? Ask us about a wholesale account and enhance your offerings with our Beautiful Blends. Perfect for cooking, catering, retail sales and client gifts.

Wholesale accounts suitable for: Cafes, Gift Shops, Hampers & Client Gifts, Bakeries, Food Vans, Real Estate Agents, Florists, Tobacconists, Franchises, Coffee Vans, Delis, Newsagents, Wineries, Vineyards, Chocolatiers, Tourist/Caravan/ Holiday Parks, Gift Shops & Boutiques, Bed & Breakfast, Motels and Pop-Up Shops.



Pantry Pack Subscription = 25PV. *Choose your own products of equal value to the advertised pack that month.



These award winners can be used to season your everyday dishes, just like you would use salt and pepper, only with loads more flavour!

Field Mushroom Salt 🤼 0014 160g \$16

Are you ready to revolutionise your Sunday roast? This blend is for you – Himalayan salt and mushrooms! A must for risotto or to sprinkle on popcorn and homemade chips.

Fowl Salt 0180 180g \$16

Do away with take-away – just grab your fowl salt and add to what you cook at home. Use on all your homemade chips, rice, gems, roast veggies, pizza, meat; anything you'd add salt to. A great staple for your pantry. Or keep a small packet in the handbag for when you do have takeaway!

Smoked Rosemary & Lemon Salt 횼 0195 180g \$16

Tasmanian, naturally smoked salt with port, sherry and bourbon barrel shavings is blended with rosemary and lemon zest to elevate the flavour in your favourite meat, fish or vegetable dishes. Finish your meals with flavour and use as you would any salt to season.

Stockman's Whip Salt 🏩 0013 180g \$16

Himalayan salt paired with lemon and pepper is a perfect compliment to seafood, chicken and vegetables. Add flavour to your fish'n'chips, mashed potatoes or sweet potato wedges.

Tassie Devil Salt 🏩 0169 180g \$16

Aussie bush pepper and saltbush is earthy and so flavoursome! It's a tip of the hat to the original Van Diemen's Land staple. Sprinkle on scrambled eggs, BBQ'd corn and quiche. Add to batter for fish, vegetables and damper mix. Finish off soups, casseroles and even your cheese and tomato toastie for extra, salty flavour!



Jenna Moreland • 2 STAR LEADER, BILOELA, QLD

I've been part of this Flavourista family for 3 years and have loved every moment.

I work part time but nothing beats coming home to create and explore new things in the kitchen for my family. My kids now create their own dinners and treats as there are so many blends to enjoy and there's something for everyone. My hubby also loves to experiment on the BBQ and smoker with our products. Flavourista has made cooking a chore-no-more for us and we love sharing that with everyone.

My daughter and I found Field Mushroom Salt at a market and knew we wanted more! Now we have the pleasure of sharing these amazing blends at our own, local markets. I love meeting people at markets and seeing them light up when they realise they don't have to be a chef to create amazing meals.

After promoting online, in-person and meeting so many amazing people, I now have a fantastic team that shares their love of food and flavour with their family and friends. I believe family meal time should be Flavourista time. We can't wait to see what comes next!



Meichelle McLachlan • 1 STAR LEADER, KHANCOBAN, NSW

I found Flavourista on Facebook. I live in Country NSW and was looking for a tasty caramelised balsamic as driving two hours to get the one I loved was not sustainable. After trying the Garlic Divin-0! Balsamic and Roasted Garlic Smash Olive Oil, I fell in love with the products. A year on, I now sell the products at local markets and I have come so far with a fantastic company and team that supports you every step of the way. I also earned an amazing trip to Queenstown NZ in June 2024. Bring on foodie Tour 2025!

Espresso Tonic

Fig Caramelised Balsamic (pg. 11)

Three of our top 10 customer favourites are Balsamics and Olive Oil! Why? Because these beautiful blends have been created by pairing rich flavours with gorgeous Australian vinegar and olive oil. A must for any social kitchen!



Divin-o! Caramelised Balsamic 0024 250ml \$22

Our Australian made caramelised balsamic can be used to drizzle over salads, fruit, vegetables, cheese or ice-cream. Add to tomato-based sauces for a rich flavour.

Fig Caramelised Balsamic 0220 250ml \$22

Sweet fig and tangy, caramelised balsamic will add rich flavour to salads, meats, and desserts. Drizzle over salads, grilled vegetables, or roasted meats. Use as a glaze for poultry or seafood, or drizzle over cheese for a delicious appetiser.

Garlic Divin-o! Caramelised Balsamic & 0026 250ml \$22

This beautiful blend of garlic and caramelised balsamic can be used to drizzle over salads, fruit, vegetables and cheese. Amazing with chicken!

Olive Oils

Chilli & Lime Olive Oil 🔌 🍭

0094 250ml \$25

Chilli & lime will give all your dishes a zesty kick! Enjoy with rice, seafood, steamed veggies, chicken, stir-fries, salads, pastas and soups. Blend with our Divin-o! Balsamic for a dipping sauce. Take 2 bottles! You're going to need it.

Hermosa Olive Oil 🤼 0119 250ml \$25

Australian olive oil with basil, lemon and thyme will add decadence to your pizza, pasta, vegetables and salads. Drizzle over pizza or oven-fried potatoes. Perfect as a salad dressing or soup topper.

Luscious Mango, Fresh Apple & Orange Balsamic 🔶

This blend of sweet and luscious white balsamic with natural apple, mango and orange is just stunning! Add to your drink, drizzle over salads, cheese and desserts.

Maple Bourbon Balsamic 0200 250ml \$22

Caramelised balsamic vinegar and natural bourbon flavour can be drizzled over salads, veggies and cheese. Delicious when added to gravy or basted on steak, ribs, chicken and fish for a caramelised finish.

Toffee Apple Balsamic 🤼 0158 250ml \$22

Caramelised balsamic vinegar and classic, toffee apple flavours will take you back to childhood. Each mouthful is like a little carnival in your mouth.

Lemongrass & Ginger Olive Oil 0095 250ml \$25

Lemongrass & Ginger is the perfect flavour match for all your Asian cuisine. Brush over seafood on the BBQ and finish with a sprinkle of our Stockman's Whip Salt.

Roasted Garlic Smash Olive Oil 0027 250ml \$25

Perfect for soups and sauces, bruschetta, salads, or steak. You can enjoy a taste of Italy at home with this beautiful blend of Australian olive oil and natural garlic. Perfetto!

Yuzu Olive Oil 0159 250ml \$25

A perfect citrus and sesame combo! Use on meat, fish or chicken. Drizzle on steamed veggies and stir-fries. This oil packs a flavourful punch, a little goes a long way.

Scoff It! Swire Cake

Scoff It! Chocoloate Powder (pg. 13) Heavenly Chocolate Powder (pg. 13) Caramel Chocolate Powder (pg. 13)



Chocolate Powders

Mix our Lush Chocolate Powders with yoghurt and use as a fruit dip or blend with cream for a decadent topping. Also stunning in cakes, ice cream, puddings and custards. And of course, always delicious blended with hot or cold milk!

After Dinner Mint0018250g\$16

This beautiful blend of quality cocoa powder and mint is rich and surprisingly refreshing. Make an easy slice, bliss balls or other delicious treats.

Banana Custard 🛱

0179 200g \$16

Smooth white chocolate, vanilla and natural banana flavour is a banana lover's dream! Add to custard, fresh cream, mousse, muffins, cakes, cupcakes, cheesecakes, fudge and cocktails!

Blueberry

0133 200g \$16

Dark chocolate, natural blueberry and beetroot make a rich, colourful, delicious duo. Think velvet cheesecake, cupcakes, mousse, milkshakes, frappes and more!

Caramel

0120 200g \$16

This beautiful blend of rich chocolate and smooth, buttery caramel can be made as a hot or cold chocolate to drink or added to pancakes, desserts, cakes and icing.

💵 Heavenly 🤼

0021 250g \$16

So luscious! Perfect to add flavour to all your desserts and ice-cream. It makes a delicious hot or cold drinking chocolate. This heavenly blend is an essential in any household!

NEW Magnificent Mango 0214 200g \$16

Luscious mango and creamy, white chocolate will transport your taste buds to a tropical paradise with every mouthful.

Maple & Honeycomb0193200g\$16

Velvet chocolate, maple and honeycomb is smooth, sweet and addictive! Add to your hot or cold milk of choice for a quick, sweet fix.

Raspberry Crumble

Smooth white chocolate, freeze-dried berry bits and natural raspberry flavour is sweet and tart. Add to shakes, smoothies, cream, mousse, icing, muffins, cakes, cupcakes, cheesecakes and cocktails!

Rocky Road 0017 250g \$16

This rocky road flavoured cocoa powder will give any chocolate recipe a boost! Add to your next warm cup or sprinkle over fruit to indulge in an even sweeter treat.

NEW Scoff It!

0219 200g \$16

Buttery caramel, brown sugar, malt and cinnamon combines the rich taste of chocolate with irresistible sweetness to add indulgent flavour to your favourite drinks and desserts.

Snowflake 0015 250g \$16

This classic, creamy white chocolate is the sweetest of all! White mocha lattes, white chocolate frappes, indulgent hot white chocolate drinks and so much more. A great alternative to icing sugar for dusting cakes, desserts and donuts.



Dessert Sauces

It's hard to find places where our Dessert Sauces don't fit in! Add the perfect touch of decadent flavour with these Beautiful Blends.

Berry Dessert Sauce

Finish a cake, dazzle a cheesecake, or transform a scoop of ice cream with this fancy Berry Dessert Sauce. This beautiful blend of strawberries, raspberries and blueberries can be used from breakfast to dessert and everything in between!

Bourbon & Praline Dessert Sauce

Chocolate sauce, smooth bourbon and praline flavours will bring decadence to all your dessert creations. Fudge, steamed pudding, ice-cream topping, brownies, icing, waffles, cheesecakes, fresh fruit and pancakes. Mmmm... mudslide! One taste and it's "sudden comfort"!

Cappuccino Dessert Sauce 🗍 0177 375ml \$18

Chocolate and coffee – what more do you need? Use it in cakes, cheesecakes, mochas, cocktails, fudge, icing and brownies. Say hello to your new Flavourista barista!

Caramel Dessert Sauce

This beautiful, Caramel Dessert Sauce can be added to coffee, chocolate drinks and poured over desserts. Use it in just about any dessert you can imagine. Great as a topping for cakes, pancakes and ice cream as well as fruit.

Cherry Choc Dessert Sauce 0160 375ml \$18

Chocolate sauce and rich cherry. Let's just call it the "little black dress" in your pantry – it goes with any dessert occasion!



Chocolate Dessert Sauce 0034 375ml \$18

Calling all chocoholics! Squeeze this rich Chocolate Dessert Sauce into just about any dessert you can imagine!

Mango Dessert Sauce 🔂 0199 375ml \$18

Mango can be used in all your fruity desserts, smoothies, cocktails and mocktails. Drizzle over fruit salad pavlova, oats, yoghurt, pancakes, muffins and cheesecakes.

Passionfruit Dessert Sauce 🗍 0092 375ml \$18

Perfect for a variety of dessert recipes, enjoyed in refreshing smoothies, cocktails and mocktails. Drizzle over fruit salad or pavlova. Give your bread & butter pudding and pancakes a citrus twist!



Tammy Keys • 1 STAR LEADER, MELBOURNE, VIC

Growing up in a single parent household, we were often limited to meat and vegetables. It was also an era of packaged pasta and rice dishes. As an adult, I always enjoyed cooking and always tried fads such like keto and organic. But over time, I became bored and tired of cooking.

After being introduced to Flavourista in April 2024, I can honestly say it has re-ignited my love for food and cooking! The ease of creating flavourful meals is now unlimited. Flavourista has allowed me to share these amazing, nut and gluten free products from a fully Australian-owned company with my family and friends. I have loved watching my family and friends grow their own pathway with Flavourista by sharing their excitement and love of the products while growing their own self confidence. This makes my heart glow with pride.



Toppings

Start your day by infusing your morning coffee with our flavoured Toppings. Spend the rest of the day dreaming up all the delicious ways to indulge, adding a perfect touch of flavour to every sip.

Butterscotch Topping 0033 375ml \$18

The taste and delicious aromas from this Butterscotch Topping work beautifully in both ice blended drinks and hot ones. Try it on pancakes, ice-cream, waffles and your other favourite desserts.

Caramel Topping 0030 375ml \$18

This beautiful, naturally flavoured Caramel Topping can be added to coffee, chocolate drinks and poured over desserts. Try drizzling on brownies fresh out of the oven!

Irish Cream Topping 🕂 0085 375ml \$18

Classic Irish Cream flavours will be a dessert favourite in your kitchen! Rich and velvety smooth, you can add it to your mocktails, ice-cream, coffee, muffin and cake mixes, and drizzle over dessert.

New Nougat Topping 0213 375ml \$18

Vanilla and hazelnut evokes nostalgic memories of childhood treats and can be used in milkshakes, cocktails, cakes, ice-cream, desserts and pastries. Or just drizzle a little into your morning coffee for a sweet start to your day!

Vanilla Topping 0194 375ml \$18

Swap boring sugar for our Vanilla Topping to elevate your morning coffee. This classic syrup can be used as a topping or garnish for desserts – endless possibilities!





Citrus Sherbet Sprinkle 0178 100g \$10

Tangy sherbet with pineapple, lemon and lime come together in fresh harmony for the ultimate in rich, zingy goodness. Use in sorbets, cocktails, mocktails and citrus desserts. Sprinkle on fruit and soft cheese.

Pink Sherbet Sprinkle 0175 100g \$10

Tangy sherbet with strawberry and rose is the taste of a sweet bouquet with every mouthful. The quaint and old-fashioned, humble musk stick transformed into sherbet is sure to be a hit with the kids. For the adults, you can use it to rim cocktail glasses, top cakes, cheesecakes and sprinkle on ice-cream... or be like one of the kids and just eat it straight from the packet!









Our nut-free dukkahs are made with a unique blend of toasted seeds, herbs and bush spices. Perfect for sprinkling over both savoury and sweet dishes for the perfect finish!

Cleopatra's Kitchen Dukkah 0117 120g \$18

This beautiful nut-free blend of seeds and herbs transports you straight into the kitchen of the Queen herself! Sprinkle on poached eggs, salads and vegetables, serve with soft cheese or use as a crust for poultry, meat or fish.

Bush Tomato Dukkah 🄅 0155 120g \$18

Toasted seeds, sweet, rich bush tomato, lemon and pepper is zesty and the perfect topping for a green salad, vegetables, poached eggs and avo. Also pair with one of our beautiful olive oils as a dip or mix into breadcrumbs to liven up your schnitties and crumbed fish.

Lemon Myrtle & Pepperberry Dukkah 0137 120g \$18

A new, nut-free blend of toasted seeds, herbs and Australian bush spices. Perfect for sprinkling over avo on toast. Add to your favourite camp oven damper or use as a crust for poultry, meat or fish.





Kathryn Slavin • 1 STAR LEADER, DUBBO, NSW

Joining the team at Flavourista was one of the best decisions I've ever made!

My husband John and I travel around the central west of NSW to markets where we enjoy sharing Flavourista products I use every day in my own kitchen.

I love that Flavourista has resurrected my love of cooking, all with authentic flavour, no gluten, nuts or chemicals! I also like that you don't necessarily have to go out and sell at markets - you can become a member of the team with no pressure or big expectations, all the while enjoying sharing these wonderful products at home with your family and friends. I've just been on my first Foodie Tour to NZ and met other wonderful Consultants from all over the country. I can't wait to see what being a Flavourista Consultant will bring to my life in the future as it's been a fabulous ride so far!

Introducing our delicious bundles!

We know it's hard to pick from all of this deliciousness, so we've made it easy for you! Check out our beautiful bundles and *save up to \$14!*



Sweeten Me Up 0223 \$44 Save \$8

Magnificent Mango Chocolate Powder (pg. 13), Butterscotch Topping (pg. 17), Chocolate Dessert Sauce (pg. 15).



Mini DelightsSavoury0225\$222 x Spice Blend samples1 x Salt Blend sample1 x Balsamic sample



Salad & Spice BBQ Pack 0224 \$65 Save \$14

French Twist Onion Spice (pg. 5), Ponderosa Spice (pg. 7), Roasted Garlic Smash Olive Oil (pg. 11), Fig Balsamic (pg. 11),



 Mini Delights

 Sweet

 0226
 \$22
 20PV

2 x Chocolate Powder samples 1 x Topping or Dessert Sauce sample 1 x Sweet Balsamic sample

Mini Delights pack samples are random selection, not as per images shown. They may be out of stock from time to time. Shopping cart will show if out of stock at the time.



JOIN KIT OPTIONS: START FOR JUST \$65-\$149



\$149 KIT 12 FULL SIZE PRODUCTS, Catalogues, PAPERWORK and website.

A RETAIL VALUE OF \$293



CONNECT WITH YOUR FLAVOURISTA, OR VISIT US ONLINE TO LEARN MORE AND START YOUR OWN BEAUTIFUL BUSINESS!

flavourista.com.au

RECIPE: A FLAVOURISTA BUSINSESS - just for you!

INGREDIENTS:	TOOLS AVAILABLE:
• AWARD-WINNING PRODUCTS • 25% base comission + incentives & bonuses • COMISSIONS PAID WEEKLY, BONUSES MONTHLY • Exceptional customer service • WOMEN-OWNED, AUSTRALIAN-OWNED • Flexible & accessible business model	 PERSONALIZED E-COMM WEBSITE Stunning catalogue TRAINING & ACCOUNTABILITY Community of cheerleaders MARKETING MATERIALS

METHOD: This is what is really exciting, it's totally up to you! Choose your capacity committment, selling strategy and target market. Finish with your personal flair and there you have it, a ready-to-bake business all of your own!

BEST ENJOYED WITH:

IN-HOME TASTINGS	Tried & True. In-person connecting, selling & team building.	SOCIAL SELLING	Online Sales. Virtual events on Facebook to show, share & sell.
MARKETS & EXPOS	Connect & Share. Build a customer base at events in your community.	PANTRY PACK	Auto-ship Program. Earn monthly with Pantry Pack subscriptions.

PURVEYOR OF FLAVOUR Save your friends and family from bland food! Share our beautiful blends and monthly promotions that they can order through your e-comm site!

LET'S MIX UP something great TOGETHER!

\$99 Kit contains 9 products, 10 catalogues and a personalised website. **\$149** Kit contains 12 products, 10 catalogues and a personalised website. \$65 Mini Kit contains 12 sample products plus one full-sized Spice Blend (random selection). 5 catalogues and a personalised website. Kit contents may change at any time. Product flavours may differ from what is shown above. No more than one kit allowed per new Consultant or household.



Recipes

Vindaloo Chicken Heatwave (Cover) INGREDIENTS:

- · 500g chicken thighs, diced
- · 2 Tbsp Vindaloo Spice Blend (pg. 7)
- · Fish Sauce
- \cdot 500g diced pumpkin
- \cdot l head broccoli, cut into florets
- \cdot ½ cauliflower, cut into florets
- \cdot 2 tins tomatoes (+1 tin water)
- \cdot 100ml cream or coconut cream
- · Lemongrass & Ginger Olive Oil (pg. 11)
- \cdot Basmati rice, prepared per package instructions
- \cdot Chillies, thinly sliced (optional)

DIRECTIONS:

Heat a pan to medium. Add chicken and Vindaloo Spice Blend, stirring to coat.

Cover pan and let cook for about 8 minutes.

Once chicken is cooked through drizzle with a little fish sauce to deglaze pan.

Add pumpkin, broccoli, cauliflower, tomatoes and water. Stir to combine.

Replace lid and let simmer for 15 minutes, until veggies are tender.

Remove from heat. Stir through cream, drizzle with Lemongrass & Ginger Olive Oil and serve with rice.

Optional: Top with chillies if you like extra heat!

Scoff It! Chocolate Swirl Cake (pg. 12) INGREDIENTS:

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- \cdot 240g salted butter
- \cdot 200g golden caster sugar
- · 4 large eggs, beaten
- \cdot 240g self-raising flour
- $\cdot \; 4$ Tbsp Milk
- 2 Tbsp cocoa powder or Heavenly or Caramel Chocolate Powder (pg. 13)
- · 4 Tbsp Scoff It! Chocolate Powder (pg. 13)

DIRECTIONS:

Preheat oven to 160°C.

Line and grease a loaf tin.

In a large bowl beat butter and sugar until light and fluffy. Add eggs, flour and milk, and gently beat in until smooth. Transfer half the batter to another large bowl. With reserved half, stir in coccoa powder and Scoff It!

Chocolate Powder until fully combined.

Add the two batters to the tin, pouring in alternative layers from two jugs until all batter is used.

Use a wooden skewer to lightly swirl batters together. Bake for 55 mins or until risen and firm to touch. Allow to cool in tin then remove and serve.

Nougat Choc Chip Cobbler (pg. 16) **INGREDIENTS**:

- · 1 cup self-raising flour
- · 1 cup sugar
- · 1/2 cup Nougat Topping (pg. 17)
- $\cdot \frac{1}{2}$ cup milk
- \cdot 200g choc chips (milk, white or dark)
- ¼ cup melted butter

DIRECTIONS:

Preheat oven to 180°C.

Whisk together flour, sugar, Nougat Topping and milk in a bowl.

Add choc chips and stir to combine.

Pour melted butter into baking dish move around to cover base.

Pour batter into baking dish.

Bake for 50 minutes.

Serve with ice cream.



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