
Flavourista
– est. 2017 –
· BEAUTIFUL BLENDS ·

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WELCOME

TO THE WONDERFUL WORLD OF FLAVOURISTA.

If you'd like to create delicious meals faster, easier and with less stress – well - we think you'll love it here!

From the beginning we had you in mind. Our goal? To carefully develop products that meet you in your real kitchen, amongst your real life. With Flavourista, you can pull together a quick meal with a few ingredients, or spend an afternoon making a feast and every kind of meal in-between.

YOU'LL LOVE THAT ALL OUR AWARD-WINNING PRODUCTS ARE GLUTEN FREE, NUT FREE AND EXPERTLY BLENDED IN SMALL BATCHES RIGHT HERE IN AUSTRALIA ON THE GOLD COAST.

Across the country our community of home cooks, Hosts and Consultants are reconnecting around the table, enjoying the ease of meal making again. And if you've ever dreamed of turning your love for food into something more, Flavourista gives you a flexible way to build your own business alongside support, training and a community that genuinely wants to see you thrive.

Let's get to the good stuff now shall we!

@flavouristas fb.com/flavourista



BEAUTIFUL BLENDS ARE JUST A PAGE FLIP AWAY...

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All products are ***GLUTEN FREE & NUT FREE***

NEW **New Product**

FAV **Customer Favourite**

AWARD-WINNERS

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

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

PRODUCT HEAT SCALE

Mild

Medium

Hot

INGREDIENT GUIDE

Contains Milk

Prices are correct at time of printing. Please check website for up-to-date product prices. **www.flavourista.com.au**

SPICES



SHAKE AWAY THE URGE TO TAKEAWAY AND TRY **SHEET PAN SHAWARMA**

FEATURING ***NEW*** *SHAWARMA SPICE PG. 6 & ROASTED GARLIC OLIVE OIL PG. 11.*

Backyard BBQ Spice
0008 100g $16

FLAVOURS: Rosemary, Thyme & Sumac
DISHES: Lamb roasts, beef rissoles & roasted vegetables

Bang Bang Rendang Spice
0228 100g $16

FLAVOURS: Cumin, Ginger & Cinnamon
HEAT: 🔥🔥🔥
DISHES: Slow-cooked beef or lamb, coconut curries & hearty veggie dishes

YOUR SHORTCUT TO FLAVOUR WITHOUT ANY COMPROMISE

Use as a dry rub for meat, seafood or vegetables. Add to mince, stir through soups and casseroles or mix into pasta and rice dishes.

Barrier Reef Spice
0090 120g $16

FLAVOURS: Cayenne, Marjoram & Ginger
HEAT: 🔥🔥🔥
DISHES: Seafood, chicken, steak & BBQ pineapple or sweet potato

FAV Bruschetta Spice
0221 100g $16

FLAVOURS: Tomato, Basil & Oregano
DISHES: Bruschetta toppings, pasta sauces, pizza bases & roasted capsicum

FAV Butter Chicken Spice
0216 100g $16

FLAVOURS: Paprika, Cardamom & Cumin
HEAT: 🔥🔥🔥
DISHES: Butter chicken, creamy curries, marinated chicken & Indian-inspired rice

Chipotle Char Spice
0198 100g $16

FLAVOURS: Chipotle, Smoked Paprika & Lime
HEAT: 🔥🔥🔥
DISHES: Tacos, burritos, grilled corn & guacamole

Chive & Onion Spice
0088 100g $16

FLAVOURS: Chive, Onion & Parsley
DISHES: Dips, quiches, salad dressings & soups

Corn Relish Spice
0196 110g $16

FLAVOURS: Corn, Dill & Mustard
DISHES: Relishes, omelettes, potato bakes & casseroles

Curry Korma Spice
0003 120g $16

FLAVOURS: Turmeric, Cumin & Lemon
HEAT: 🔥🔥🔥
DISHES: Korma & vegetable curries, rice & egg dishes

FAV French Twist Onion Spice
0113 130g $16

FLAVOURS: Onion, Thyme & Mustard
DISHES: Potato salads, dips, meatballs & compound butter on crusty bread

NEW Gimme Churri Spice
0244 80g $14

FLAVOURS: Tomato, Lemon and Coriander
DISHES: Steak, chicken, roasted vegetables & herb butter

Grandma's Secret Spice
0091 120g $16

FLAVOURS: Cinnamon, Nutmeg & Allspice
DISHES: Muffins, fruit cakes, apple pie & glazed roast chicken

Greek Out! Spice
0114 100g $16

FLAVOURS: Mint, Oregano & Lemon
DISHES: Fish, chicken, lamb, halloumi & Greek yoghurt dips





ENDLESSLY VERSATILE AND BURSTING WITH FLAVOUR RIGHT OUT OF THE PACKET.

Italiano Spice
0004 100g $16

FLAVOURS: Basil, Oregano & Rosemary
DISHES: Pasta, risotto, pizza & cauliflower cheese

FAV

Mexi-Go-Go Spice
0007 150g $16

FLAVOURS: Cumin, Chilli & Paprika
HEAT: 🔥🔥🔥
DISHES: Tacos, nachos, stuffed sweet potato & fajitas

FAV

Outback Ranch Spice
0012 150g $16

FLAVOURS: Paprika, Mustard & Coriander
DISHES: BBQ meats, cheese toasties, veggie roasts & dipping sauces

Piccadilly Spice
0217 100g $16

FLAVOURS: Dill, Vinegar & Parsley
DISHES: Dips, popcorn, roasted nuts & vegetables

Ponderosa Spice
0130 120g $16

FLAVOURS: Smoked Paprika, Caraway & Chilli
HEAT: 🔥🔥🔥
DISHES: BBQ meats, chipotle aioli & slow-cooked stews

Russian for Dinner Spice
0009 120g $16

FLAVOURS: Paprika, Mushroom & Mustard
DISHES: Beef Stroganoff, creamy pasta & mushroom sauces

NEW

Shawarma Spice
0245 70g $14

FLAVOURS: Cumin, Paprika & Sumac
HEAT: 🔥🔥🔥
DISHES: Chicken wraps, lamb, rice bowls & roasted cauliflower

Smoke It! Spice
0151 120g $16

FLAVOURS: Smoked Paprika, Garlic & Chilli
HEAT: 🔥🔥🔥
DISHES: BBQ rubs, slow-cooked ribs, grilled vegetables & corn on the cob

Souly Guacamole Spice
0010 120g $16

FLAVOURS: Cumin, Chilli & Red Pepper
DISHES: Guacamole, scrambled eggs, avocado toast & Mexican dips

Thyme for Garlic Spice
0001 100g $16

FLAVOURS: Garlic, Thyme & Oregano
DISHES: Dips, garlic bread, roasted vegetables & pasta

FAV

Toastie Spice
0172 150g $16

FLAVOURS: Toasted Sesame, Garlic & Chives
DISHES: Toasties, bagels, garlic bread & salad toppers

Veggie-normous Spice
0176 100g $16

FLAVOURS: Carrot, Lemon & Celery
DISHES: Soups, casseroles, pasta sauces & potato bakes






OUR SPICES BLENDS
LOVE A COLLAB!
Pair with our olive oils,
balsamics, salts and dukkahs
for even more easy flavours.
Flavourista
FIELD
MUSHROOM
salt
Flavourista
BEAUTIFUL BLENDS
VANILLA
Topping
375
ml

DUKKAHS



STRAIGHT FROM THE STREETS OF KOREA – **CHILLANA LAMB + GOCHUJANG DIPPING SAUCE**

FEATURING ***NEW*** *CHILLANA DUKKAH PG. 9 & CHILLI & LIME OLIVE OIL PG. 11*

CRUNCHY TOASTED SEED BLENDS PACKED WITH FLAVOUR AND TEXTURE.

Traditionally served with bread dipped in olive oil, they're also incredible sprinkled over eggs, avocado, salads, roasted vegetables or meats. Use as a coating, topping or finishing sprinkle to add instant crunch and gourmet flair.

NEW **BBQ Blaze Dukkah**
0246 80g $14
FLAVOURS: Smoky BBQ, Lemon & Chilli
HEAT: 🔥🔥🔥
GOOD FOR: Steak, chicken, roast veg & bread dipping

NEW **Chillana Dukkah**
0247 80g $14
FLAVOURS: Chilli, Cumin & Earthy Warm Spice
HEAT: 🔥🔥🔥
GOOD FOR: Eggs, avocado, wraps & grilled meats

Cleopatra's Kitchen Dukkah
0117 120g $18
FLAVOURS: Warm Spices & Classic Egyptian Style
GOOD FOR: Eggs, avocado, wraps & grilled meats

Lemon Myrtle & Pepperberry Dukkah
0137 120g $18
FLAVOURS: Citrus Myrtle & Pepperberry Warmth
GOOD FOR: Fish, chicken, avocado toast & roast veg

NEW **Raspberry Crunch Dukkah** *(Sweet)*
0248 80g $14
FLAVOURS: Raspberry, Chocolate & Toasted Crunch
GOOD FOR: Ice cream, pancakes, yoghurt & fruit platters

SALTS

PERFECT FOR WHEN YOU WANT MAXIMUM IMPACT WITH MINIMAL EFFORT.

Everyday essentials designed to finish, season and elevate with ease. Use like a table salt, sprinkle over hot chips, roast vegetables or avocado toast. Deepen flavour by rubbing into meats or add a pinch to soups, sauces and eggs.

NEW **Char Char Char Salt**
0249 75g $12
FLAVOURS: Smoky Chargrill & Savoury
GOOD FOR: Steaks, burgers, BBQs & wedges

Field Mushroom Salt
0014 160g $16
FLAVOURS: Earthy Mushroom & Savoury Umami
GOOD FOR: Steak, pasta, eggs, mushrooms & roast potatoes

Fowl Salt
0180 180g $16
FLAVOURS: Our Version of Chicken Salt
GOOD FOR: Chicken, turkey, stuffing, roast vegetables, fries, wedges & gravy

Salt & Vinegar Salt
0218 160g $16
FLAVOURS: Tangy Vinegar, Sumac & Crisp Sea Salt
GOOD FOR: Hot chips, popcorn, wedges, potato salad & corn

Smoked Rosemary & Lemon Salt
0195 180g $16
FLAVOURS: Smoky Rosemary & Zesty Lemon
GOOD FOR: Lamb, chicken, roast veg, seafood & potatoes

Stockman's Whip Salt
0013 180g $16
FLAVOURS: Classic Lemon Pepper
GOOD FOR: Steaks, chops, burgers, BBQ meats & wedges

OLIVE OILS



FRESH FLAVOUR IS ALWAYS IN SEASON WITH OUR **HOT HONEY & HALLOUMI SALAD**

*FEATURING YUZU OLIVE OIL PG. 11 & **NEW** BBQ BLAZE DUKKAH PG. 9.*

LIQUID (AUSTRALIAN) GOLD FOR YOUR KITCHEN.

Our Olive Oils are an easy way to add depth, aroma and restaurant-quality flavour to your meals. Try drizzling over salads, roasted vegetables and pizza. Perfect in marinades, tossing through pasta or dipping with crusty bread.

Chilli & Lime Olive Oil
0094 250ml $25
FLAVOURS: Zesty Lime with a Delayed Chilli Kick
GOOD FOR: Seafood, tacos, avocado, corn & salads

Lemongrass & Ginger Olive Oil
0095 250ml $25
FLAVOURS: Tangy Lemongrass & Warm Ginger
GOOD FOR: Stir fry, seafood, noodles & Asian salads

FAV ### Roasted Garlic Smash Olive Oil
0027 250ml $25
FLAVOURS: Rich Roasted Garlic
GOOD FOR: Garlic bread, pasta, roast veg & marinades

Yuzu Olive Oil
0159 250ml $25
FLAVOURS: Mandarin, Sesame & Umami
GOOD FOR: Seafood, salads, chicken & fresh vegetables



BALSAMICS

PUTTING THE MMMMMMM... IN UMAMI.

Drizzle over salads, roast vegetables, meats, pizza or strawberries. Use in marinades, dressings or finishing sauces for effortless wow factor. Add a dash of our fruit Balsamics to soda water or lemonade for a spritzer!

FAV ### Bermuda Pineapple Balsamic
0230 250ml $22
FLAVOURS: Tropical Pineapple & Tangy Sweetness
GOOD FOR: Ham, chicken, seafood & fruit salads

Divin-o! Caramelised Balsamic
0024 250ml $22
FLAVOURS: Sweet Rich Caramelised Balsamic
GOOD FOR: Salads, steak, pizza & roast vegetables

Fig Caramelised Balsamic
0220 250ml $22
FLAVOURS: Lush Fig & Caramelised Balsamic
GOOD FOR: Cheese boards, lamb, salads & pork

FAV ### Garlic Divin-o! Caramelised Balsamic
0026 250ml $22
FLAVOURS: Sweet Garlic & Rich Balsamic
GOOD FOR: Steak, mushrooms, roast veg & chicken

Luscious Mango, Fresh Apple & Orange Balsamic
0023 250ml $22
FLAVOURS: Fruity & Tropical Sweetness in a White Balsamic
GOOD FOR: Salads, chicken, pork & seafood

FAV ### Maple Bourbon Balsamic
0200 250ml $22
FLAVOURS: Maple Sweetness & Bourbon Warmth
GOOD FOR: Bacon, roast meats, pumpkin & burgers

SOMETIMES MAKING A MEAL IS MORE ABOUT WHAT YOU'VE GOT IN THE TANK RATHER THAN WHAT YOU'VE GOT IN THE PANTRY.

Some nights you're feeling chef-y and some nights you're staring at your pantry willing it to hand you a ready-made meal. *We get it. We've been there and we've got you!*

Make a fast meal with a few ingredients or - if you've got more time and energy - you can build on a simple meal with just a few more products and ingredients, just like this Sticky Asian Chicken recipe. Three options to meet you where you're at.

LEVEL 1

THE HANGRY 5 P.M. EMERGENCY

- ***Divin-o! Caramelised Balsamic***
- ***Shawarma Spice***
- Chicken thighs
- Steamed rice *(microwave packet is OK!)*
- Whatever colours are in your fridge

Add chicken pieces to a bowl and mix with a dash of Shawarma Spice and a splash of Divin-o! Caramelised Balsamic. Pan fry or air fry with veggies (if you have any), until chicken is fully cooked. Serve over rice.

Crisis averted.



LEVEL 2

A BIT OF ENERGY & TIME

Everything from Level 1 *PLUS*
+ 1 Tbsp ***Yuzu*** or ***Lemongrass & Ginger Olive Oil***
+ 3 Tbsp soy sauce
+ Cucumber, thinly sliced
+ Carrot, thinly sliced
+ Capsicum, thinly sliced
+ ***Option*** to swap rice for prepared rice noodles

Mix together a quick dressing with your choice of olive oil and soy sauce. Place noodles (or rice) in a bowl, top with veg and chicken thighs. Drizzle with your dressing and *voila!* A proper sticky chicken noodle bowl.

Protein, fibre, carbs and veg–brilliantly done!



LEVEL 3

DINNER PARTY WORTHY

Everything from Levels 1 & 2, *PLUS*:
+ Bok choy
+ Snow peas
+ Toasted almond slices
+ Steamed jasmine rice
+ ***Toastie Spice***

In a skillet, cook the bok choy and snow peas in a bit of Lemongrass & Ginger Olive Oil. Now let's plate it up properly over rice. Toss cucumber and carrot with dressing from level 2 to make a slaw. Finish with toasted almonds and a sprinkle of Toastie Spice over everything.

Relish in a meal well-made!



CHOCOLATE POWDERS



GET CRUNCHY WITH IT!
TRY **WHITE MOCHA RASPBERRY BISCOTTI**

FEATURING
***NEW** WHITE MOCHA*
CHOCOLATE POWDER PG. 15
*& **NEW** RASPBERRY CRUNCH*
DUKKAH PG. 9

After Dinner Mint Chocolate Powder
0018 200g $16

FLAVOURS: Rich Cocoa & Mint
GOOD FOR: Hot chocolates, bliss balls, mint slice-inspired baking & icing

Banana Custard Chocolate Powder
0179 200g $16

FLAVOURS: Banana & Creamy Custard
GOOD FOR: Milkshakes, custard, muffins, cakes & cocktails

Butterscotch Chocolate Powder
0222 200g $16

FLAVOURS: Butterscotch & Dark Chocolate
GOOD FOR: Hot & cold drinks, cocktails, whipped cream toppings & desserts

Maple & Honeycomb Chocolate Powder
0193 200g $16

FLAVOURS: Chocolate, Maple & Toasted Sugar
GOOD FOR: Hot & cold milk drinks, icing, whipped cream & desserts

Raspberry Crumble Chocolate Powder *Seasonal*
0201 200g $16

FLAVOURS: White Chocolate, Raspberry & Berry
GOOD FOR: Shakes, smoothies, mousse, muffins, cakes & cocktails



THE ULTIMATE INDULGENCE. MADE TO BE MIXED, STIRRED, BLENDED AND BAKED WITH.

Blend with hot or cold milk for a drink that feels indulgent but easy. Better than anything from a tin! Whisk into whipped cream or yoghurt for a decadent mousse. Add to smoothies, iced lattes, frappes, mocktails and cocktails. Add to cheesecakes, cookie dough or cakes for baking perfection.

Caramel Chocolate Powder
0120 200g $16

FLAVOURS: Rich Chocolate & Buttery Caramel
GOOD FOR: Hot chocolates, pancakes, cakes, icing & desserts

Heavenly Chocolate Powder
0021 200g $16

FLAVOURS: Deep, Rich Cocoa
GOOD FOR: Hot & cold chocolate drinks, ice cream, desserts & baking

Lamington Chocolate Powder
0227 200g $16

FLAVOURS: Dark Chocolate, Berry & Coconut
GOOD FOR: Lamington cake batter, chocolate sauce, mudslide cocktails & baking

Magnificent Mango Chocolate Powder
0214 200g $16

FLAVOURS: Tropical Mango & White Chocolate
GOOD FOR: Smoothies, tropical milkshakes, yoghurt dips & fruit desserts

Rocky Road Chocolate Powder
0017 200g $16

FLAVOURS: Rich Cocoa, Nut-Like Flavours & Marshmallow *(nut-free, like all our products)*
GOOD FOR: Hot chocolates, chocolate baking, ice cream toppings & fudge

Snowflake Chocolate Powder
0015 200g $16

FLAVOURS: Creamy White Chocolate
GOOD FOR: White hot chocolates, frappes, dusting cakes & as an icing sugar substitute

NEW White Mocha Chocolate Powder
0237 200g $16

FLAVOURS: Creamy White Chocolate & Coffee *(caffeine free)*
GOOD FOR: Hot chocolates, iced coffees, frappes & desserts

DESSERT



YOU'LL BE SINGING
STRAWBERRY CRUSTINIS *FOREVER*

FEATURING
***NEW** STRAWBERRY*
DESSERT SAUCE PG. 17
& FIG CARAMELISED
BALSAMIC PG. 11



PERFECT FOR TURNING EVERYDAY TREATS INTO SOMETHING SPECIAL.

Our collection of Dessert Sauces, Toppings and Sprinkles are made for drizzling, dipping, decorating and indulging. Pour over pancakes, waffles, ice cream or cheesecake, swirl through milkshakes, spoon onto fruit or use in baking.

Berry Dessert Sauce *Seasonal*
0037 375ml $18
FLAVOURS: Sweet Berry Compote
GOOD FOR: Cheesecake, yoghurt, pancakes & pavlova

Caramel Dessert Sauce
0035 375ml $18
FLAVOURS: Buttery Salted Caramel
GOOD FOR: Pancakes, churros & apple desserts

Mango Dessert Sauce *Seasonal*
0199 375ml $18
FLAVOURS: Tropical Mango Sweetness
GOOD FOR: Cheesecake, yoghurt & pavlova

NEW
Strawberry Dessert Sauce *Seasonal*
0238 375ml $18
FLAVOURS: Sweet Strawberry Freshness
GOOD FOR: Cheesecake, pancakes, ice cream & pavlova

Butterscotch Topping
0033 375ml $18
FLAVOURS: Sweet Butterscotch
GOOD FOR: Ice cream, popcorn & pancakes

Caramel Topping
0030 375ml $18
FLAVOURS: Sweet Golden Caramel
GOOD FOR: Coffee, desserts & waffles

Irish Cream Topping
0085 375ml $18
FLAVOURS: Creamy Irish Style Indulgence
GOOD FOR: Cheesecake, milkshakes & brownies

Lychee Topping *Seasonal*
0229 375ml $18
FLAVOURS: Floral Lychee Sweetness
GOOD FOR: Cocktails, yoghurt & fruit platters

Vanilla Topping
0194 375ml $18
FLAVOURS: Smooth & Sweet Vanilla
GOOD FOR: Pancakes, coffee & desserts

Citrus Sherbet Sprinkle
0178 100g $10
FLAVOURS: Zesty Fizzy Citrus
GOOD FOR: Cupcakes, cocktails & fruit

Pink Sherbet Sprinkle
0175 100g $10
FLAVOURS: Sweet Strawberry & Rose
GOOD FOR: Donuts, cakes, cocktails & ice cream

NEW

Chilli Mango Sauce *Seasonal*
0241 375ml $18
FLAVOURS: Sweet Mango & Chilli Kick
GOOD FOR: Chicken, seafood, spring rolls & tacos



BAD NEWS? ONCE YOU TRY OUR PRODUCTS YOU'LL BE HOOKED. GOOD NEWS? WE LOVE A SALE!

SAVE BIG WITH OUR STAR DISCOUNT.

PERFECT FOR STOCKING UP!

For every* $50 you spend online, choose a product from a featured category and get $10 off.

$50 ONLINE ORDER = 1 STAR DISCOUNT, **SAVE $10**
$100 ONLINE ORDER = 2 STAR DISCOUNTS, **SAVE $20**
$150 ONLINE ORDER = 3 STAR DISCOUNTS, **SAVE $30**
$200 ONLINE ORDER = 4 STAR DISCOUNTS, **SAVE $40**

*Max of 4 Star Discounts. $10 off regular retail price.

SEASONAL PACKS. SPECIAL FLAVOURS. ALWAYS A DEAL.

Throughout the year we put together packs that capture the vibe and flavours of the season, always at a discount and - *every now and then* - featuring a limited edition blend you won't find anywhere else. Check online for our current pack.

FLAVOUR MAIL POSTED DIRECT TO YOU EVERY MONTH

Our popular monthly subscription that delivers two full-size products with a discount to your door, to keep you inspired in the kitchen. Learn more here: **flavourista.com.au/PantryPack**

FOLLOW US ON SOCIALS TO KEEP UP TO DATE WITH NEW RELEASES AND SPECIAL DEALS

@flavouristas **fb.com/flavourista**

THE BEST WAY TO SAVE? BECOME A CONSULTANT!

When you start your own business with us you'll get 25% off every order + 25% commission from your sale + the joy of sharing what you love with people you love! Get all the details on pg. 20.



HOST A TASTING

WHERE FUN, FLAVOUR AND TIME WITH FRIENDS IS ON THE MENU!

To experience all that we have to offer, nothing beats a Tasting. You'll earn free product credits* and half-price items. But we think the real reward is the time you spend connecting over flavour with your favourite people.



YOUR HOST REWARDS

Tasting Sales*	% of Sales		Product Credit		½ Price Items
$1600	15%	=	$240	+	3
$1200	15%	=	$180	+	3
$1000	15%	=	$150	+	3
$900	15%	=	$135	+	3
$750	15%	=	$112.50	+	3
$500	15%	=	$75	+	3
$450	10%	=	$45	+	2
$300	10%	=	$30	+	2
$200	10%	=	$20	+	2

YOU AND YOUR GUESTS WILL ENJOY:

- a laid back gathering
- learning how to create simple and delicious meals that are real-life tested
- discovering kitchen short-cuts that don't compromise on flavour
- you provide just 7 ingredients, we do the rest!

*Qualifying Event = 200+ PV sales with at least one Host and one Guest order. • **Host Rewards** are available when you host a Qualifying Tasting Event (in-home or online). • **Half Price items** and **Product Credit** is determined by your total PV sales. • **PV value** is the same as retail unless otherwise stated. • **Subscriptions** do not count towards any sales for a Tasting. • **Host Credits** cannot be used to purchase Social Packs, Customer Specials or Half Price items. Host Credits have no cash value. Any unused Host Rewards are forfeited at the end of the Event and must be claimed prior to the Event being closed. • **PV Sales** are calculated prior to any Guest specials, Customer Star Discounts, taxes and shipping. • **Free shipping** for Host is for Host rewards only and does not apply for "Direct Ship" orders to Host or "Host as Guest" order. • **Host order** must be included with Guest orders shipped, for Host free shipping to apply. If there is only one Guest order being shipped to the Host, then the Host or Guest must pay the Guest Direct Ship price (not Ship to Host). • **Shipping is applied to all Guest and Host as Guest orders.** Ship to Host or Consultant: $7.40 for orders up to $74. Orders over $74 = 10% of order total + GST, capped at $11 for orders up to 2kg. All ship direct orders are $11, up to 1kg. Orders over 1kg are charged by weight - please ask your Flavourista Consultant for pricing.

READY TO START YOUR FLAVOURISTA JOURNEY?

No experience needed. Just a love of good food and a willingness to show up. Flavourista is for those who want something flexible that fits real life: a simple side income, a fun community and products people genuinely use.

Connect with your Flavourista, or scan the QR code to learn more about starting your own beautiful business!

flavourista.com.au

WHAT YOU'LL DO

- Run Tastings at home or online (quick, fun and beginner-friendly)
- Help people build a pantry they'll actually use
- Earn from sales and grow if you want to

WHAT YOU'LL GET

- 25% discount on purchases + 25% commission on sales
- Best-selling Beautiful Blends to demo straight away
- Your own personalised website (no extra or on-going costs)
- Marketing tools, training and a supportive community
- Kit options to match your budget and goals

WANT A PEEK INTO WHAT BEING A FLAVOURISTA IS ALL ABOUT? **Meet Sandra, Bev, Simone, Lauren and Kylie.**



SANDRA SHEPHERD

I started with Flavourista at the end of November 2024 when Tupperware closed in Australia. A friend of mine who had been with Flavourista for a while offered me the opportunity to join as I needed something for myself. I must say I was a little hesitant and not sure if it was for me, but I am still here and promoting these beautiful gluten and nut free products. I also needed something flexible to work around my very hectic daily activities with my grandchildren. I love that 1 - 2 tablespoons of our amazing products is all you need to make a delicious and tasty meal. I also love sharing our products with my Customers - whether at an online event, in-home party or attending markets where I can show off the products and let my Customers taste them in person.



BEV ROY

After helping a friend out (now my Team Leader) at an event last year I decided I had to join Flavourista to be part of the fun. Being a Consultant for a Queensland company with great values ticks all the boxes for me. I love that the Spice Blends and meat rubs have no fillers in them, making them a good, healthy option. I love sharing our Olive Oils, Balsamics and food made with our beautiful products, whether it be at tastings or markets. Seeing Customers and Guests' reactions and appreciation of the products is very satisfying. Having a preference for vegetarian food, my favourite dish would have to be the Red Lentil and Tomato Dahl made with Curry Korma. It's so easy to make and flavoursome just like all Flavourista dishes are.

CHOOSE YOUR KIT & GET STARTED TODAY FOR AS LITTLE AS $65.



$149 KIT

A RETAIL VALUE OF $273

12 full-size products, catalogues, paperwork and website.

$99 KIT

A RETAIL VALUE OF $221

9 full-size products, catalogues, paperwork and website.

$65 MINI KIT

A RETAIL VALUE OF $137

12 sample-size + 1 full-size product, catalogues, paperwork and 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.





SIMONE BROOKS

I started with Flavourista after making a purchase from a friend's party. We were finding it hard to find gluten free products for my daughter, who had not long been told she had a gluten allergy. My mind started running crazy with ideas on what to cook for the first time in a long time. A year later, my mind still runs wild knowing I only need two tablespoons of magic. I now am out of my comfort zone, attending markets and sharing my love for Flavourista; meeting new people and making life-long friendships. I love my team. I have the best supportive team I have ever been part of. We cheer each other on and build each other up - what more could you ask for? I wish I had found Flavourista sooner.



LAUREN PLUMMER

Why did I join Flavourista? I was looking for my next big adventure when a friend asked, "Why not come and join Flavourista?" Coming from a food background in my full-time job - and having never tried Flavourista before - I thought, why not? Let's give it a go.

My first in-home party was a fantastic success, with family and friends loving all the products.

Not long after I started, my daughter was diagnosed with a nut allergy and the Flavourista products have been a real game changer for our cooking. I then moved on to doing markets with my market buddy, Kylie. Being a part of the Flavourista family has truly changed the way I cook - and my life.



KYLIE RUDLAND

In December 2024, a friend and mentor invited me to join Flavourista with her. I thought, "why not"? and instantly fell in love with the products! Not long after I started, I began doing markets with my market buddy, Lauren, and my passion for the range grew even more. I absolutely love sharing the products and seeing people's reactions when they try them for the first time - it's the best part! Having Flavourista in my home has truly changed the way I cook and my whole family loves it.

A BLOODY BEAUTIFUL COCKTAIL



Our take on the classic bloody mary. Flavour-filled salt and spicy dukkah, paired with Divin-o! Balsamic in our take on the classic cocktail that swaps vodka for a smoky Scotch whisky.

INGREDIENTS:

- 1 dram of whisky (the good smoky stuff!)
- 1 tsp **Char Char Salt** (pg. 9)
- 1 tsp **BBQ Blaze Dukkah** (pg. 9)
- 125 ml tomato juice
- half a lemon, seeds removed
- ½ tsp Worcestershire sauce
- 1 tbsp **Divin-o! Caramelised Balsamic** (pg. 11)

DIRECTIONS:

On a small shallow plate mix together Char Char Salt and BBQ Blaze Dukkah.

Run lemon along the rim of the cocktail glass. Flip the glass, place rim down into the salt mixture, sliding around to coat rim of the glass. Set aside.

In a cocktail mixer add whisky, tomato juice, lemon juice and Worcestershire sauce. Secure lid and shake for 30 seconds.

Add ice to cocktail glass. Pour cocktail mixture over and finish with a splash (or three) of balsamic. Enjoy!



STRAWBERRY CRUSTINI

INGREDIENTS:

- baguette, sliced into 2 cm rounds
- 1–2 Tbsp **Yuzu Olive Oil** (pg. 11)
- 3–4 Tbsp **Strawberry Dessert Sauce** (pg. 17)
- 250g goat cheese
- milk or cream (optional)
- 1 punnet of strawberries, thinly sliced
- 2 Tbsp **Fig Caramelised Balsamic** (pg. 11)

DIRECTIONS:

Set oven to grill.

Set baguette slices on a baking tray in a single layer, brush with olive oil and transfer to oven. Keep a close eye, they can burn quickly. Toast the slices until they are lightly golden brown, then flip and repeat to toast the underside. Remove from oven and move slices to a cooling rack.

In a bowl mix, together dessert sauce and goat cheese until well combined. For a smoother mixture use a hand mixer and a splash of milk or cream.

Place a dollop of the mixture onto the cooled baguette slices. Top each with a few strawberry slices. Finish with a drizzle of balsamic and enjoy!

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The absolute best place for recipes and creative ways to enjoy our products.



CHILLANA LAMB + GOCHUJANG DIPPING SAUCE

INGREDIENTS:

CHILLANA LAMB

- 500g lamb shoulder, cut into 3cm cubes
- 2 Tbsp **Roasted Garlic Smash Olive Oil** (pg. 11)
- ½ tsp **Stockman's Whip Salt** (pg. 9)
- 3-4 Tbsp **Chillana Dukkah** (pg. 9)

DIPPING SAUCE

- ½ Tbsp gochujang chilli paste
- 1 Tbsp mayonnaise
- ½ Tbsp honey
- 2 Tbsp **Lemongrass & Ginger Olive Oil** (pg. 11)
- 1 tsp **Toastie Spice** (pg. 6)

DIRECTIONS:

Note: if using wood skewers soak them in water now to prevent them from burning on the grill.

In a large bowl combine lamb, olive oil and salt until well-coated. Thread lamb pieces onto your skewers, leaving room at each end.

Place the lamb kebabs over a heated grill leaving space between each. Grill over high heat, rotating every 2 minutes, until the meat is browned all over, approximately 7 to 9 minutes, depending on how well you like your lamb cooked. Remove from grill and set aside to rest.

In a small bowl combine all ingredients for the Dipping Sauce and set aside.

Sprinkle lamb with Chillana Dukkah, finish with a drizzle with dipping sauce and enjoy!

HOME OFFICE TEAM



KYLIE BURNETT
CO-FOUNDER
AKA Moti
Mother of the Impossible

TRISH MAYER
CO-FOUNDER
AKA Doti
Doer of the Impossible

JOCELYN
AKA
The Cyber Hugger

TRYONE
AKA
Wooden Spoon -The Stirrer

SONJA
AKA
The Customer Whisperer



SAVOURY SPICES, SALTS & DUKKAHS

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