

Flavourista[®]
- est. 2017 -
· BEAUTIFUL BLENDS ·





*We're on
a mission
to reconnect
you to the
original
hot spot,
the ♥ of
your home
—
your kitchen.*

Welcome to Flavourista

We know life's busy. That's why our Beautiful Blends are crafted to help you whip up quick, healthy and seriously delicious meals the whole family will love.

Each year, we launch exciting new blends to keep things fresh and fun in your kitchen, because cooking should be something you look forward to, not stress over.

All across Australia, passionate foodies just like you are sharing the love for Flavourista – online, in their communities and around their kitchen tables.

Whether you're after a little extra income, something just for you, or a brand-new career, Flavourista is all about supporting you to build a business that fits your life – your way.

With us, you'll enjoy:

- * *Flexibility & freedom to work around your family*
- * *Real earning potential*
- * *A fun, supportive community*
- * *Confidence, recognition & personal growth*
- * *Exclusive rewards and incentives*

Ready to turn your love of good food into something more?

Let's do it! We'd love to welcome you into the Flavourista family.



Flavourista Team

Jocelyn, Sonja, Summer, Tyrone



Co-Founders

Kylie Burnett & Trish Mayer

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

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

NEW & NOTEWORTHY

NEW New Product

FAV Customer Favourite

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

 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

Prawn-zza!



MADE WITH
NEW Bruschetta Spice
(pg. 5)

Spices

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.

FAV 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.

NEW Bang Bang Rendang Spice

0228 100g \$16

Warm spices and a gentle chilli kick brings the bold, rich flavours of traditional Rendang straight to your kitchen. Perfect for slow-cooked meats, hearty veggies, or stirred through curries, delivering authentic flavour and a bang of goodness in every bite.

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.

NEW Bruschetta Spice

0221 100g \$16

Vibrant tomato granules, garlic, basil, and oregano is all you need to add Mediterranean flavour to your favourite dishes and appetisers. Mix with diced tomatoes and Roasted Garlic Olive Oil for a classic topping.

FAV 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 Indian-inspired dishes.

Chipotle Char Spice

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

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!

FAV 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.

★ STAR DISCOUNT ★

SPEND \$50 & SAVE BIG!

**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.

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.

Mexi-Go-Go Spice 🔥 🌿

0007 150g \$16

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.

FAV 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.

NEW Piccadilly Spice

0217 100g \$16

Dill, garlic and tangy vinegar is perfect for seasoning snacks, adding zing to dips, or enhancing your favourite dishes. Sprinkle on popcorn, chips, or roasted nuts. Mix into sour cream with grated parmesan for a tangy dip or season roasted vegetables for extra flavour.

Ponderosa Spice 🔥 🔥 🌿

0130 120g \$16

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!

Smoke It! Spice 🔥 🔥 🔥 🌿

0151 120g \$16

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.

Surf & Turf Spice 🔥 🔥 🔥

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.

FAV 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.

Vindaloo Spice 🔥 🔥 🔥

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.

FOODIE'S FAVOURITE

Pantry Pack Subscription

Get two **full-sized** products delivered direct to your door each month and save!

Featured Pack

\$35

PER MONTH
Shipping Included

Customized* Pack

\$38

PER MONTH
Shipping Included



+ Get 5 Free Samples

when you maintain your subscription for 6 consecutive months!

Pantry Pack Subscription = 25PV.

*Choose your own products of equal value to the advertised pack that month.

Salts

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!

Dukkahs

Our nut-free dukkahs are made with a unique blend of toasted seeds, herbs and bush spices. Perfect for sprinkling over savoury 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.

NEW Salt & Vinegar Salt

0218 160g \$16

Salt, vinegar, sumac and lemon will add a zesty punch to your favourite snacks and dishes. Sprinkle on wings, popcorn, fries, or roasted nuts. Use to season potato chips, roasted vegetables or homemade kale chips for a tangy kick..

Smoked Rosemary & Lemon Salt 🏆

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.

Bush Tomato Dukkah 🏆 Seasonal

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.



Katie Coulton • TAMWORTH, NSW

I have been with the Flavourista family since 2018. Initially looking for the opportunity to get out and meet people as we moved to the country, Flavourista aligned with my love of cooking tasty, healthy meals. We then moved to Tamworth and I just loved how I could take the business with me and start all over again! I love how I can help families make their everyday cooking amazing and on budget and help my team achieve their dreams.

The amount of personal growth that I have had has been phenomenal. I am definitely the best version of myself because of Flavourista.

Bang Bang Pumpkin Dahl



MADE WITH
NEW Bang Bang Rendang Spice (pg. 5)
& Roasted Garlic Smash Olive Oil

Five 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!

Balsamics

NEW Bermuda Pineapple Balsamic 🌟

00230 250ml \$22

Sweet pineapple and rich balsamic creates a tropical twist that's bursting with goodness. Drizzle over salads, glaze chicken or seafood, or splash over fresh fruit for a vibrant, tangy finish.

FAV Divin-o! Caramelised Balsamic 🌟

00204 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.

FAV Fig Caramelised Balsamic

00220 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.

FAV 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!

FAV Luscious Mango, Fresh Apple & Orange Balsamic 🌟

0023 250ml \$22

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

00200 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.

Olive Oils

Chilli & Lime Olive Oil 🌶️🌿🌟

00094 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.

Lemongrass & Ginger Olive Oil

00095 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.

FAV 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.



Brookie Ice Cream Sammies

MADE WITH
NEW Lamington Chocolate Powder

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 Mint

0018 200g \$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!

NEW Butterscotch

0222 200g \$16

Butterscotch, white and dark chocolate is smooth and indulgent. The buttery sweetness is perfect for creating delicious hot and cold drinks, cocktails, mocktails and desserts. Mix into whipped cream, sprinkle over fruit salad or use in baking for a delightful butterscotch-chocolate twist.

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 200g \$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 Lamington

0227 200g \$16

Dark chocolate, berry and coconut is your lamington in a packet! Perfect for adding to chocolate sauce or cake batter when making lamingtons. Try adding 1 Tbsp to your next mudslide for a deliciously indulgent twist.

Magnificent Mango

0214 200g \$16

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

Maple & Honeycomb

0193 200g \$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 Seasonal

0201 200g \$16

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 200g \$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.

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 200g \$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.

Lamington Smoothie



MADE WITH
NEW Lamington Chocolate Powder (pg. 13)
& Berry Dessert Sauce

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 🍷 Seasonal

0037 375ml \$18

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 🍷

0173 375ml \$18

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 🍷

0035 375ml \$18

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.

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 🍷 Seasonal

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 🍷 Seasonal

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!

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.

Chocolate Martini Cream Pots



MADE WITH
NEW Butterscotch Chocolate Powder (pg. 13)
& Butterscotch Topping



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 Lychee Topping Seasonal

0229 375ml \$18

Full of floral sweetness and can be added to still water or in a spritz with soda water or sparkling wine. Ideal for summer mocktails, iced teas, or as a dessert topping. Try it in your cuppa tea or with cold brew coffee.

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!



Sprinkles



The quaint musk stick transformed into sherbet is sure to be a hit with kids and adults alike. Rim cocktail glasses, top cakes, cheesecakes and sprinkle on ice-cream or eat it straight from the packet and feel like a kid again!

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.

Pink Sherbet Sprinkle

0175 100g \$10

Tangy sherbet with strawberry and rose is the taste of a sweet bouquet with every mouthful.



Bundles made for busy & flavour-loving lives

Too much deliciousness to choose from? We hear you! That's why we've made it super easy with beautifully curated bundles that take the guesswork out of mealtime flavour that everyone will love.



Hot Spot Pack

0231 \$112 Save \$25

Bang Bang Rendang (pg. 5), Barrier Reef Spice (pg. 5), Curry Korma Spice (pg. 5), Mexi-Go-Go Spice (pg. 7), Ponderosa Spice (pg. 7), Vindaloo Spice (pg. 7), Stockman's Whip Salt (pg. 9), Chilli & Lime Olive Oil (pg. 11).



Simply Savoury Pack

0232 \$101 Save \$20

Bruschetta Spice (pg. 5), Chive & Onion Spice (pg. 5), Backyard BBQ Spice (pg. 5), Thyme for Garlic Spice (pg. 7), Toastie Spice (pg. 7), Fowl Salt (pg. 9), Roasted Garlic Smash Olive Oil (pg. 11).

**Quick, tasty, and great value –
save up to \$25 and make meal time easy!**



Sweet Tooth Pack

0233 \$101 Save \$15

Banana Custard Chocolate Powder (pg. 13), Butterscotch Chocolate Powder (pg. 13), Heavenly Chocolate Powder (pg. 13), Snowflake Chocolate Powder (pg. 13), Rocky Road Chocolate Powder (pg. 13), Chocolate Dessert Sauce (pg. 15), Caramel Topping (pg. 17).



Kitchen Kickstart Pack

0236 \$105 Save \$18

Roasted Garlic Smash Olive Oil (pg. 11), Greek Out! Spice (pg. 7), Heavenly Chocolate Powder (pg. 13), Divin-o! Balsamic (pg. 11)

PLUS Both Mini Delights Packs!



Savoury Mini Delights

0234 \$22 20PV

SAMPLE SIZE:

2 x Spice Blends
1 x Salt Blend
1 x Balsamic

Sweet Mini Delights

0235 \$22 20PV

SAMPLE SIZE:

2 x Chocolate Powders
1 x Topping or Dessert Sauce
1 x Sweet Balsamic

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.

Love these bundles?

If you're thinking, "I could stock my pantry like this all the time," it might be time to become a Flavourista!

Become a Consultant and enjoy:

- 25% off every order
- 25% commission from your sales
- The joy of sharing what you love with the people you love

It's simple to start, flexible to fit your lifestyle and full of fun and flavour.

Turn the page to see how easy it is to get started! →

Ready to start?

*No experience needed,
just a love of good food and the drive to put in the work.*

Whether you want to share with friends or build a flexible business, there's a kit to suit your style.

*Each kit
includes:*

- ✓ **Best-selling Beautiful Blends**
- ✓ **Marketing tools**
- ✓ **Your own no-cost website**
- ✓ **Access to our supportive community**

CHOOSE YOUR KIT AND START YOUR FLAVOUR JOURNEY TODAY.



\$65 MINI KIT
A RETAIL VALUE OF \$131
*12 sample size products
+ 1 FULL SIZE PRODUCT,
catalogues, PAPERWORK
and website.*



\$99 KIT
A RETAIL VALUE OF \$221
*9 FULL SIZE PRODUCTS,
catalogues, PAPERWORK
and website.*



\$149 KIT
A RETAIL VALUE OF \$273
*12 FULL SIZE PRODUCTS,
catalogues, PAPERWORK
and website.*



**Connect with your Flavourista, or visit us online to
learn more and start your own beautiful business!**

flavourista.com.au

\$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.

Want a peek into what being a Flavourista is all about?

Meet Deb, Miranda, Karen and Petrina.



Deb Johnston • LARA, VIC

I started with Flavourista late last year and have loved every minute of it! It has brought back my passion for cooking. I love keeping things simple in the kitchen and sharing what I'm cooking with others.

I love Flavourista because it takes the guess work out of deciding what spices to use. I also love it because all the products are gluten free and - as a Coeliac - this is very important to me. I can use all the products and I have no stress about cross contamination.

Whether you love cooking or not, Flavourista will help you in the kitchen and I know you will love it as much as I do.



Miranda Egan • PORTLAND, VIC

I came upon Flavourista on Facebook after my previous venture with Tupperware closed. I wanted to be able to earn an income for my family and Flavourista allows me to do that, whilst having a busy life with 2 kids.

As a Chef, I love to try new flavours and products. Once I started using Flavourista, I soon learnt what all the hype was about. The flavours are incredible, and it takes all the stress out of cooking. No more buying 12 different spices for a recipe, just 1-2 tablespoons of Flavourista and it's done. My favourites are After Dinner Mint, Italiano and Roasted Garlic Smash Olive Oil...who could pick just one!



Karen Brazier • BURNIE, TAS

When I discovered Flavourista at a market in July 2023, my senses were instantly buzzing and my mind was already cooking with these beautiful blends. I knew I had to join Flavourista, knowing that just 2 tablespoons of this magic product would change the way we cook. More time freedom, using these gluten free blends and showing everyone how special they are, has been a game changer for me and so many others.

I have now built a team of like-minded people who want to show the world these amazing blends, made right in our back yard, in QLD. Flavourista has opened so many opportunities for me, like helping other businesses with a wholesale account and achieving my first incentive getaway.

It's meeting so many wonderful people and being able to share what I love that I'm so passionate about - it gives me goosebumps. Everyone can be successful with Flavourista. *What are you waiting for?*



Petrina Pearce • SOUTHERN CROSS, WA

I first discovered Flavourista through an online party and instantly fell in love with the products. I joined in July 2024 to enjoy the discount, never imagining where the journey would take me.

When my previous business closed, I decided to go all-in with Flavourista - and I haven't looked back! Running my Flavourista business alongside my part-time job is not only another source of income, helping us pay off our caravan, but also a passion I share with my whole family, who love the products. From in-home Tastings and online events to weekend markets (where my amazing husband sells with me!), we love bringing and sharing the delicious products of Flavourista into kitchens everywhere, to help people create quick and easy meals.

Recipes

Brookie Ice Cream Sammies (Cover)

INGREDIENTS:

- 125g butter
- 150g dark chocolate
- 1 cup (220g) caster sugar
- 2 eggs
- 1 ¼ cups (185g) plain flour
- ¼ cup (25g) **Lamington Chocolate Powder** (pg. 13)
- 1 tsp baking powder
- Sea salt flakes, to sprinkle
- 6 scoops Black Forest ice cream

DIRECTIONS:

Preheat oven to 180°C.

Line 2 large baking trays with baking paper.

Combine butter and chocolate in a medium saucepan over medium-low heat. Cook, stirring, for 3 minutes or until chocolate melts and mixture is smooth.

Set aside for 5 minutes to cool slightly.

In a bowl combine sugar and eggs. In another bowl mix together flour, Chocolate Powder and baking powder.

Next, slowly stir the egg and sugar mixture into the saucepan. Then mix in the flour mixture until well combined.

Roll mixture into 16 balls and place on lined trays, leaving room for spreading. Sprinkle with a little salt.

Bake, swapping trays halfway through cooking, for 10-12 mins or until just firm.

Working quickly, use an 8cm-round pastry cutter to shape brookies into discs. Set aside on trays for 30 minutes to cool.

Divide ice cream among half the brookies.

Top with remaining brookies to serve.

Prawn & Zucchini Pizza (pg. 4)

INGREDIENTS:

- 200g pkt thin & crispy medium pizza bases
- ½ cup tomato or pasta sauce
- 16 thawed raw banana prawns, peeled leaving tails intact, deveined
- 100g fresh mozzarella, drained, torn
- 2 zucchinis, thinly sliced into ribbons
- 2 Tbsp **Bruschetta Spice** (pg. 5)

Prawn & Zucchini Pizza (cont'd)

DIRECTIONS:

Preheat oven to 220°C.

Line 2 large baking trays with baking paper - add pizza bases and spread with pasta sauce.

Top with prawns, mozzarella and half the zucchini.

Sprinkle with Bruschetta Spice.

Bake for 15 – 20 minutes, swapping trays halfway through until golden and mozzarella melts.

Arrange remaining zucchini over pizza then cut into wedges to serve.

Chocolate Martini Cream Pots (pg. 16)

INGREDIENTS:

- 1 ½ cups (375ml) thickened cream
- ⅓ cup (80ml) milk
- 180g dark chocolate, chopped
- 4 egg yolks
- ¼ cup **Butterscotch Chocolate Powder** (pg. 13)
- 2 Tbsp **Butterscotch Topping** (pg. 17)
- 1 Tbsp espresso coffee (optional)
- Double cream, to serve
- Extra **Butterscotch Chocolate Powder**, to serve

DIRECTIONS:

Preheat oven to 160°C.

Place 4 x 1-cup (250ml) ovenproof dishes in a large roasting pan.

Place thickened cream, milk and chocolate in a medium saucepan over medium heat.

Cook, stirring occasionally, for 5 minutes or until chocolate melts and mixture is smooth.

Whisk egg yolks and Butterscotch Chocolate Powder in a heatproof bowl until well combined.

Gradually whisk 2 Tbsp chocolate mixture into egg mixture until combined. Gradually whisk remaining hot chocolate mixture into egg mixture.

Whisk in Butterscotch Topping and espresso coffee.

Divide chocolate mixture evenly among dishes.

Pour enough boiling water into roasting pan to reach halfway up sides of dishes.

Bake for 35 minutes or until mixture is almost set (mixture will wobble slightly in the centre).

Carefully remove dishes from water and set aside for 30 minutes.

Place in fridge for 4 hours to chill.

Top chocolate pots with double cream and dust with Butterscotch Chocolate Powder to serve, or for an extra kick pour over a bit of espresso!

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