



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



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

*Our beautiful blends have been created to help you
make quick, healthy, delicious meals at home.*

Every year, we release new blends to keep bringing you joy
when you're cooking with the people you love most.

We are proud to have Consultants Australia-wide who market and sell
the Flavourista range in their communities. We're passionate
about empowering people to succeed and create a fun, successful
business, either part-time or full-time.

Having your own direct sales business empowers you with flexibility
and the freedom to be your own boss. With great earning potential,
personal growth, and a supportive community, you can build valuable
skills and create a thriving business on your terms.

If that sounds exciting to you, then we invite you to join our tribe
of passionate Foodies who are committed to success for one **and** for all.

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



Co-Founders
Centre: Kylie Burnett
& Trish Mayer

Flavourista Team
Brooke & Benson

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!*

Australian Made
Women-Owned

Flavourista
- est. 2017 -
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spring-y linguine

Lemon & Tarragon Spice (pg. 7)

Smoked Rosemary & Lemon Salt (pg. 9)

Roasted Garlic Smash Olive Oil (pg. 11)

SPICES

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.

NEW 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.

FAV 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!

NEW 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!

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. Of course, mix with Greek yoghurt or sour cream for a classic French onion dip.

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.

FAV 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 1 tablespoon to 1 cup of Greek yoghurt to serve alongside your favourite Greek-at-home meal.

FAV Italiano Spice

0004 100g \$16

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

Amanda Bickley • 1 STAR TEAM LEADER, VICTORIA

My passion for cooking started at a young age. Growing up on a farm in Victoria we didn't have close access to shops so everything was home-made. So in 2019 when I saw an ad for Flavourista it was a natural join for me. Today, I lead a team and have achieved wonderful incentives along my journey.

I absolutely love being a Flavourista! I work my business in two ways. Online I share my passion of cooking with family and friends. At markets I share samples and ways to use our products, watching in real time the amazement and excitement in my customers' eyes. This has also brought along with it new friendships which I wouldn't have had without Flavourista.

Being a Flavourista I've made new friends and feel like I'm part of one big happy family. It's truly an amazing company to be a part of.



Flavourista
- est. 2017 -

Star Discount



SPEND
\$50 **&** **SAVE**
BIG!

**A fresh culinary special
every fortnight.**

With savings up to \$11!

**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.

SPICES

NEW Lemon & Tarragon Spice

0197 100g \$16

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

FAV 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.

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.

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.

Pad See Ew Spice

0089 150g \$16

Ginger, pepper and lemon will have you making this take-away classic at home in no time. Add to stir-fried veggies or protein, stir through cooked flat rice noodles, add your sauce of choice (soy, tamari, fish sauce, sesame oil).

Ponderosa Spice

0130 120g \$16

These smokey southern spices are a bonanza of flavour and your one-stop choice for all things BBQ! Use on roasts, steaks, wings and vegetable dishes. Add to gravy or make a simple chipotle aioli.

Russian for Dinner Spice

0009 120g \$16

This beautiful blend of mushrooms and paprika will make you a Stroganoff champion! Make a divine Stroganoff at home by adding to cooked beef, chicken or vegetables and cream.

Satay Mas Spice

0131 100g \$16

Malaysian for "Satay House", these authentic Asian spices are rich in flavour and great to add to stir-fry or use as a marinade for meat, fish and veggies. Makes a quick, easy satay sauce too!

FAV 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. Smoke meats and cheese, add to burgers, rub on roasts, sprinkle on melted cheese or mix into damper.

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. Think mushrooms, capsicums, pumpkin, zucchini, cob loaves, porchetta, turkey, chicken and rolled roasts.

NEW 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.

FOODIE'S FAVOURITE

Pantry Pack

Get two **full-sized** products delivered
direct to your door each month
and save \$9-20!

Featured
Pack

\$33

PER MONTH

Shipping
Included



Customized*
Pack

\$35

PER MONTH

Shipping
Included

+ Get 5 Free Samples

when you maintain your subscription
for 6 consecutive months!

Pantry Pack = 24PV.

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

SPICES

FAV 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 Spice 🌶️🌶️🌶️

0154 150g \$16

Exotic and fragrant, with all the hard work done for your mid-week dinners or weekend entertaining. Originally known as “tomato gravy” you can easily create a traditional Tikka Masala at home with pantry basics to satisfy every taste at the table!

SALTS

FAV 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.

FAV 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!

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. Also great for baking into bread and savoury muffins. Delicious on roast potatoes. Use it as a garlic bread or salad topper!

Veggie-normous Spice 🌿

0176 100g \$16

This beautiful blend of colourful, dried veggies and spices is amazing in soup, casseroles, sauces, potato bake, bread, pasta and rice dishes. It's a full-bodied blend with every ingredient starring in the show.

NEW 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 complement 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!

Alison Willis • 1 STAR LEADER, WESTERN AUSTRALIA

Flavourista is awesome! I have been with this incredible company since it began in 2017.

I use the products daily and love sharing them at my local markets (with my teenage son by my side) and online, all with the support of not only the Flavourista Head Office team but an amazing group of likeminded Consultants, all around the country. We really are one big family.

The annual highlight is getting together with some of them in person and connecting over our love of food and Flavourista, while celebrating our achievements for the year. I've also qualified for each annual Foodie Tour Incentive Trip. I have been able to build a wonderful team and customer base and I love hearing about all the new blends that Flavourista creates each year.





maple bourbon onion smash tart

Maple Bourbon Balsamic (pg. 11)
Roasted Garlic Smash Olive Oil (pg. 11)
Thyme for Garlic Spice (pg. 9)

BALSAMICS

Berries & Vanilla Balsamic

0025 250ml \$21

Sweet and luscious white balsamic with cranberry, raspberry and vanilla. Drizzle over salads, cheese and desserts.

Divin-o! Caramelised Balsamic

0024 250ml \$21

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.

Garlic Divin-o! Caramelised Balsamic

0026 250ml \$21

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

Luscious Mango, Fresh Apple & Orange Balsamic

0023 250ml \$21

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 \$21

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.

Pineapple Splash Balsamic

0118 250ml \$21

The taste of summer is just a splash away! White balsamic with sweet and tart pineapple is a tropical delight which can be splashed on to salads, cocktails, mocktails, cakes, desserts, cheeses and more!

Toffee Apple Balsamic

0158 250ml \$21

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

OLIVE OILS

Chilli & Lime Olive Oil

0094 250ml \$21

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 \$21

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.

Lemongrass & Ginger Olive Oil

0095 250ml \$21

Lemongrass & Ginger is the perfect flavour match for all your Asian cuisine. Mix plain olive oil, add our Pad See Ew Spice and crushed macadamias for a salad dressing. Brush over seafood on the BBQ and finish with a sprinkle of our Stockman's Whip Salt.

Roasted Garlic Smash Olive Oil

0027 250ml \$21

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 \$21

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.

十二十二

CHOCOLATE POWDERS

After Dinner Mint

0018 250g \$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!

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. It's deliciously indulgent and can be used in cheesecakes, biscuits, cakes, muffins, icing, fudge, bliss balls frappes, milkshakes and more.

Marmalade

0174 200g \$16

Luscious, dark chocolate, orange flavour and sweet orange peel is the ultimate choc-orange lover's delight! Add to mousse, cupcakes, fruitcake, brownies, biscuits, puddings, cheesecakes, fudge and cocktails!

Piña Colada

0121 200g \$16

This beautiful blend of white chocolate, pineapple and lime is a tropical treat for all occasions! Add to cocktails, cakes and desserts.

Pineapple Chunk

0134 200g \$16

Lush chocolate powder and organic pineapple pieces come together to create a rich flavour and texture. A little pineapple surprise in every mouthful!

Raspberry Crumble

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 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.

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.

Debbie & Henri Brouwer • 2 STAR LEADERS, TASMANIA

We fell in love with Flavourista the first time we tasted the *beautiful blends*. Since then, we have tried many new recipes and love adding delicious flavours to our home cooking.

With more than 30 years' experience selling our own woodcrafts at markets, we saw Flavourista as a perfect opportunity to start an exciting new business and earn extra income.

We joined Flavourista in December 2021, and we were thrilled when we qualified for the 2023 Foodie Tour for both of us! We love being part of the Flavourista family.





moist & mellow mango cake

Made with Mango Dessert Sauce (pg. 15)
Vanilla Topping (pg. 17)

DESSERT SAUCES

Berry Dessert Sauce 🍷

0037 375ml \$17

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 \$17

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 \$17

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 \$17

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 \$17

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 \$17

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

NEW Mango Dessert Sauce 🍷

0199 375ml \$17

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 \$17

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!

Rachel Kemp • FLAVOURISTA STAR, TASMANIA

I'm a mum with two adult children and three gorgeous grandsons. I work part time and I have a small business selling baked goods, relishes, sauces and jams at markets.

I joined the Flavourista family just over 12 months ago and I say family because that is how you are treated. I decided to join Flavourista because the products complement my own growing business, so it was a no brainer to sell and incorporate them into what I make and sell.

I did the work to qualify for the 2023 Foodie Tour where I met some amazing Consultants and Kylie & Trish – the wonderful owners of the company.

If you are looking for something to supplement your income with great incentives, come and join me at Flavourista.





razz rubble & shake

Made with Vanilla
Topping (pg. 17)
Raspberry Crumble
Chocolate Powder (pg. 13)



TOPPINGS

Butterscotch Topping

0033 375ml \$17

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 \$17

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 \$17

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 Vanilla Topping

0194 375ml \$17

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!



It's BACK!

SPRINKLES

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!





Fresh medals from the 2023 Hobarts Fine Food Awards

Our Aussie-inspired dukkahs were both awarded bronze!

DUKKAHS

Cleopatra's Kitchen Dukkah

0117 120g \$17

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 🌿

0155 120g \$17

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 \$17

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.



Michelle Townsend • 2 STAR LEADER, VICTORIA

I first discovered Flavourista as a Customer in 2021. Over the following 18 months, I couldn't believe how much they helped our "sensitive tummy" family. I decided to join during a stretch of lockdowns as something for "me"; something I could pour my love for flavour and cooking into. Fast forward two years and I now lead a lovely team of foodies who love flavour and our products as much as I do. Plus, I work full-time. You can do both!

There isn't a day in my kitchen I don't reach for at least one product. I love spreading the word about how you can incorporate these products into your everyday cooking, baking and drinks! Everything tastes better with a little bit of Flavourista. Believe me, once you try them – you won't turn back.

Want them all? Try a Social Pack

Listen, we know we've made it really hard to pick from all of this deliciousness. To help, we've created these beautiful bundles. The best bit? **You can save up to \$25!**



Curry House

0204 \$44 Save \$9

Curry Korma Spice (pg. 5), Satay Mas Spice (pg. 7), Lemongrass & Ginger Olive Oil (pg. 11).

Dip It!

0202 \$48 Save \$11

Hermosa Olive Oil (pg. 11), Cleopatra's Kitchen Dukkah (pg. 18), Divin-o! Balsamic (pg. 11).



4 Amigos

0203 \$56 Save \$13

Chilli & Lime Olive Oil (pg. 11), Souly Guacamole Spice (pg. 7), Mexi-Go-Go Spice (pg. 7), Chipotle Char (pg. 5).



Lost in Spice

0205 \$65 Save \$15

Chive & Onion Spice (pg. 5), Russian for Dinner Spice (pg. 7), Greek Out! Spice (pg. 5), Lemon & Tarragon Spice (pg. 7), Corn Relish Spice (pg. 5).

Angel Food

0206 \$42 Save \$8

Maple & Honeycomb (pg. 13), Vanilla Topping (pg. 17), Cappuccino Dessert Sauce (pg. 15).



Tuscan Kitchen

0207 \$75 Save \$15

Roasted Garlic Smash Olive Oil (pg. 11), Italiano Spice (pg. 5), Thyme for Garlic Spice (pg. 9), Field Mushroom Salt (pg. 9), Divin-o! Balsamic (pg. 11).

Blame the Buffet

0208 \$99 Save \$25

Smoke It! Spice (pg. 7), Stockman's Whip Salt (pg. 9), Rocky Road Chocolate Powder (pg. 13), Caramel Topping (pg. 17), Mango Dessert Sauce (pg. 15), Roasted Garlic Smash Olive Oil (pg. 11), Garlic Divin-o! Balsamic (pg. 11).



Grilled to Bits

0209 \$62 Save \$12

Smoke It! Spice (pg. 7), Outback Ranch Spice (pg. 7), Maple Bourbon Balsamic (pg. 11), Roasted Garlic Smash Olive Oil (pg. 11).



Sweet Spot

0210 \$55 Save \$11

Raspberry Crumble Chocolate Powder (pg. 13), Heavenly Chocolate Powder (pg. 13), Berry Dessert Sauce (pg. 15), Caramel Dessert Sauce (pg. 15).



Sample Sized Packs!

Just a Taste *Savoury*

0211 \$20

Sample packet each of French Twist Spice, Mexi Go-Go Spice, Divin-o! Balsamic, Stockman's Whip Salt.



Just a Taste *Sweet*

0212 \$20

Sample packet each of Banana Custard Chocolate Powder, After Dinner Mint Chocolate Powder, Vanilla Topping, Luscious Mango, Fresh Apple & Orange Balsamic.



Just a Taste packs may be out of stock from time to time. Shopping cart will show current availability.

EVERYTHING you need to whip up your own BEAUTIFUL BUSINESS.

JOIN KIT OPTIONS: START FOR JUST \$0-\$149

FREE KIT INCLUDES: a personalized e-comm website + account
+ A ONE-TIME OPPORTUNITY* TO UPGRADE TO A FULL SIZE KIT SHOWN BELOW.

\$0

MINI KIT \$49



12 sample size products + 1 FULL SIZE PRODUCT,
catalogues, PAPERWORK and website.

\$99 KIT

A RETAIL VALUE OF \$165



9 FULL SIZE PRODUCTS,
catalogues, PAPERWORK and website.

\$149 KIT

12 FULL SIZE PRODUCTS, catalogues, PAPERWORK and website.

A RETAIL VALUE OF \$215



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

flavourista.com.au

RECIPE: A FLAVOURISTA BUSINESS - just for you!

INGREDIENTS:

- AWARD-WINNING PRODUCTS
- 25% base commission + incentives & bonuses
- COMMISSIONS PAID WEEKLY, BONUSES MONTHLY
- Exceptional customer service
- WOMEN-OWNED, AUSTRALIAN-OWNED
- Flexible & accessible business model

TOOLS AVAILABLE:

- 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 commitment, 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.*

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Recipes

Maple & Honeycomb Cupcakes (pg 12.)

INGREDIENTS:

Cupcakes

- ½ cup butter, softened
- 1 cup caster sugar
- 1 ½ cup self-rising flour
- 2 Tbsp **Maple & Honeycomb Chocolate Powder**
(0196 • \$16 • pg. 13)
- 2 ½ tsp baking powder
- 3 large eggs
- 1 Tbsp **Vanilla Topping**
(0194 • \$17 • pg. 17)

Cupcake Icing

- 3 cups icing sugar
- 250g cream cheese, softened
- 4 Tbsp butter, softened
- 3 Tbsp **Maple & Honeycomb Chocolate Powder**
(0196 • \$16 • pg. 13)
- 1 Tbsp **Vanilla Topping**
(0194 • \$17 • pg. 17)

DIRECTIONS:

Preheat oven to 180°C.

Place all cupcake ingredients in a bowl and beat on low for 2–3 minutes until combined. *Do not over-mix.*

Divide batter into approximately 20 cupcake papers, filling to about ½ as they rise a lot.

Place on middle rack in the oven and bake for 15–20 minutes, until golden. Test with a skewer to come out clean.

Allow to cool completely before icing.

For the icing, add all ingredients to a bowl and beat at medium speed until light and fluffy.

Ice cupcakes and serve. Bonus Tip: recipe freezes well.

Spring-y Linguine (pg 4.)

INGREDIENTS:

- Package of linguine pasta
- 1 small onion, diced
- 2–3 chicken breasts, pounded thin
- 1 + 1 Tbsp Roasted Garlic Smash Olive Oil
- ¼ tsp Smoked Rosemary & Lemon Salt
- 2–3 Tbsp Lemon & Tarragon Spice
- 1–2 cups heavy cream
- ½ cup fresh or frozen peas
- 8–12 asparagus
- ½ cup Parmesan cheese, freshly grated

Note: You can substitute the veg used for loads of others. Mushrooms, broccolini, capsicum, tomatoes, spinach etc.

DIRECTIONS:

Prepare pasta according to package instructions. Hold back 1 cup of pasta water when draining.

Drizzle 1 Tbsp of Roasted Garlic Smash Olive Oil over chicken breasts, coating well. Season chicken with Smoked Rosemary & Lemon Salt.

Heat a deep frying pan over med-high heat. When pan is hot add in the chicken, cooking in batches if needed. Cook 4–5 minutes each side, or until chicken is cooked through. Remove from pan and reduce heat to medium.

Add remaining 1 Tbsp of Roasted Garlic Smash Olive Oil to pan. Add diced onion and cook for 1–2 minutes.

Add Lemon & Tarragon Spice, and stir until mixed well, then pour in cream.

Add chicken to pan and reduce heat to low-medium.

Note: If you are using veg that have a longer cooking time, add them in now, otherwise let this simmer for 5 minutes or until the sauce reduces slightly.

Add in peas and asparagus, continue cooking for a few minutes.

Once veggies are cooked, remove from heat, toss in Parmesan cheese, cooked pasta, and third of the retained pasta water. Toss together mixing well. Add more pasta water as needed to get sauce to your ideal consistency.





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Moist & Mellow Mango Cake (pg. 14)

INGREDIENTS:

- 6 eggs
- 250g unsalted butter, room temperature
- 2 Tbsp caster sugar
- 1 Tbsp **Vanilla Topping**
(0194 · \$17 · pg. 17)
- 8 Tbsp plain flour
- 1 kg ricotta
- 15g baking powder
- 250g icing sugar
- 825g canned mango slices (in syrup), strained
- **Mango Dessert Sauce**, to serve
(0199 · \$17 · pg. 15)

DIRECTIONS:

Preheat oven to 170°C, fan forced.

Separate egg yolks in a small bowl and place egg whites into a large bowl. Set aside.

Grease a 26cm round pan with extra butter and dust bottom and sides with extra flour.

In a bowl, mix butter, caster sugar and Vanilla Topping with electric mixer until fluffy.

Add egg yolks one at the time.

Add flour, ricotta cheese, baking powder and icing sugar. Mix well.

Whip egg whites with electric mixer until soft peaks form, then very gently fold into batter.

Pour batter into the prepared pan. Top with mango slices, gently pressing into batter with fork.

Bake for about 1 hour, or until skewer comes out clean.

Allow to cool completely. Drizzle with Mango Dessert Sauce and serve.

Maple Bourbon Onion Smash Tart (pg. 10)

INGREDIENTS:

- 2 sheets puff pastry
- ½ cup goat cheese
- 1 tsp **Thyme for Garlic Spice**
(0001 · \$16 · pg. 9)
- 1-2 Tbsp **Roasted Garlic Smash Olive Oil**
(0027 · \$21 · pg. 11)
- 1-2 Tbsp **Maple Bourbon Caramelised Balsamic**
(0200 · \$21 · pg. 11)
- 1 large sweet onion, sliced on the round, approx 6mm thick
- 1 egg
- 2 Tbsp water

DIRECTIONS:

Preheat oven to 180°C.

In a small bowl mix together goat cheese and Thyme for Garlic Spice. Set aside.

Divide the puff pastry sheet into 4-6 squares.

Line a sheet pan or two with baking paper, then brush Roasted Garlic Smash Olive oil over the paper.

Next, drizzle 4-6 swirls of Maple Bourbon Caramelised Balsamic onto baking paper where you will place the squares puff pastry, leaving room between each.

Lay an onion slice on top of the balsamic then top with some of the goat cheese mixture. Carefully lay the puff pastry square over the onion and goat cheese. Repeat for each puff pastry square.

In a small bowl, whisk together egg and water.

Brush egg wash on to each puff pastry square, softly pressing down to make sure all the edges meet the baking paper.

Place in oven and bake for 12-15 minutes, or until pastry is a golden brown. Remove from oven and flip over each tart.

Serve warm or cold. Bonus tip: re-heats beautifully in an air fryer.



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