



Exotic World of SpiceZ Curry Kits

When Zana Wright's Dutch Sri Lankan grandparents migrated to Cairns in the early fifties, they brought their love of food with them and quickly established a spice garden, growing tropical spices and flavouring herbs as well as their own coconuts. Amongst the exotic spices were curry leaves, rampe (pandanus), cinnamon, lemongrass, chillies, cashew nuts, cardamoms, ginger, billing, murunga and even a Sri Lankan Olive tree.

Cooking in the traditional way they made their own coconut milk and ground spices for the ritual of daily rice and curry meals from recipes handed down through the generations. Zana's mother became known for her distinctive food after opening two Sri Lankan restaurants in the Cairns region and was a great inspiration to Zana for developing the curry kits

Sri Lanka embraces a fascinating and little known cuisine that has been influenced by the South Indians, Arabs, Malays, Portuguese, Dutch and British, all of whom either traded with or settled on this beautiful Island. The Sri Lankan cuisine is very much one that uses food that is in season and as such improvisation is essential.

Designed to take you on a journey into this exotic world of spices, SpiceZ Sri Lankan Curry Kits offers all the dry flavouring herbs, seeds and carefully blended spice to create authentic Sri Lankan Curries.

The spices are hand roasted ground and blended in the beautiful Koah Valley of Tropical North Queensland where the flavouring herbs of Lemongrass, Rampe and Curry leaves are locally grown, harvested and dried to ensure quality and freshness. All you have to add are the fresh Ingredients which include the meat or seafood or vegetables, onions, garlic and ginger, tomatoes, vinegar, and lime juice.

The kits include an easy step by step recipe but leaves room for you to add your own unique touch. In this way you can tailor the recipe to suit your own tastes. A SpiceZ Curry kit is the best way to say you made it yourself! "There are three steps to making a good curry: time, great produce, and love" says Zana "Creating this product is for me all about love, creativity and connection to family and community. Because you have to add the fresh ingredients it gives you the opportunity to use the best local produce available.

These beautifully packaged SpiceZ Curry Kits are a sensational convenience ingredient base that are 100% natural, no artificial colours, flavours or preservatives, gluten free and n MSG or fillers.

Besides the Curry Kits SpiceZ also sell all the hard to find ingredients used in Sri Lankan, Indian and Middle eastern cookery. Some of the more popular products are Harissa, Za'atar, Dukkah, and a Kaffir Lime and Birdseye chilli salt. We also sell roasted individual spices such as Cumin and Coriander and a beautiful Dark Roasted Sri Lankan Curry powder which includes curry leaves and Rampe.

In the fast paced world of mass production there is still a place for excellence. Enjoy the Journey!

Where to get it:-

The Spice Girls at FarmGate Markets at the Pier
The Edge Cafe, Edgehill
Blood Orange, Port Douglas.
The Spirit House on the Sunshine Coast,

Rusty's Markets Cairns.
Neil's Organics, Cairns
Serendiva, Kuranda
Rosalie Gourmet Markets, Brisbane

For product information: <http://www.australianTropicalfoods.com/index.php/gourmet-foods/sugar-spice-all-things-nice/>