

Flavourista
- est. 2017 -

· BEAUTIFUL BLENDS ·





Co-Founders Kylie Burnet and Trish Mayer, with Jocelyn, Customer Service Star!

Our Beautiful Blends have been created to help you make quick, healthy, delicious meals at home. We're excited to bring you a new range of flavours to give you more variety in your cooking!

At Flavourista, we're passionate about empowering people to succeed and create a sustainable business, part-time or full-time. Working for yourself is more popular than ever and doing something you're passionate about is key to being successful with it.

One of the biggest challenges in Direct Sales can be finding a business that's the right fit for you.

- What's the right product to sell?
- Will the company programs recognise and reward you for your achievements?
- Is there a subscription/autoship program to help you build residual income?
- Do you get your own website, which is easy for you and your Customers to use, with no ongoing fees?
- Do you have beautiful marketing materials provided for free, to help promote your business?
- Is there speedy order fulfilment and shipping with great Customer service?
- Are there incentives to reward you for your effort?

We can answer **yes** to all of the above. With Flavourista, you can create a successful, online business. You'll be joining a tribe of passionate Foodies who are committed to success and helping you succeed too! We invite you to **join** us, **host** a Social, be a Social **guest** or become a Foodie Friend and **subscribe** to our monthly Pantry Pack shipment.

Our mission is to keep you cooking at home with the people you love most and to re-connect you with the heart of your home, your kitchen.



free
Recipe Books!



plus
Join our online recipe sharing community!

Join our growing tribe of Foodie Friends on FB.

[fb.com/groups/ FlavouristaRecipes](https://fb.com/groups/FlavouristaRecipes)



Here you'll be able to search hundreds of recipes by name and product.

We also do a LIVE demo in the group every 2nd Tuesday night at 7:30pm Qld time!

Get even more beautiful recipes in our free downloadable recipe books!

Contact your Flavourista to get yours today!



Share with us!

Find us on social media and use the hashtags below to share your recipes!

fb.com/flavourista
@flavouristas
#flavourista
#beautifulblends

INGREDIENT GUIDE

NEW

NEW Product

FAV

Customer Favourite (Top 10)

Contains Milk

May Contain Traces of Milk

MILD
 MEDIUM
 HOT

Simple.



Veggie-normous Bake

Made with Veggie-normous Spice Blend (pg. 6)
and Hermosa Olive Oil (pg. 9).



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.

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!

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. 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. Lightly sprinkle over hot buttered toast, add to your morning smoothie or add to your white sauce for a sophisticated finish.

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.

Flip the page for more spice blends!



Georgie Butler • 2 STAR TEAM LEADER, NSW

When I found Flavourista at my local markets, I instantly fell in love with the products. I joined as a social shopper and shortly after, my good friend joined with me. Now 2 years later, I have a solid team of gorgeous people and still growing. Not bad for a social shopper hey! The products are amazing and the other Flavouristas are like a second family to me. The Beautiful Blends are so...beautiful. One taste and you're hooked. Like the saying goes, “when you find something good, stick to it!”

Spices

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!

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 vegetables, 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). Finish with a squeeze of lime juice and dinner is ready!

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.



NEW

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.

Salts

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.

Thai It! Spice

0153 120g \$16

Classic, Thai herbs and spices is all you need to make a colourful, spicy, fragrant and creamy curry at home!

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!

FAV **Toastie Spice**

0152 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!

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.

NEW **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!

Karami Salt

 ♡♡♡

0132 180g \$16

This Japanese blend of szechuan pepper and dried wakame seaweed is earthy, nutritious and oh so tasty! Add to rice dishes, sushi, seafood, potato wedges, omelettes, salads and soups.

Stockman's Whip Salt

0013 180g \$16

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

Tassie Devil Salt

0169 180g \$16

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

Alva & Bill Allen • 3 STAR TEAM LEADER, NSW

When we discovered Flavourista, our first thought was "everyone has to eat". Fast forward three years and we have an amazing team of over 120 people. We've been able to grow and earn a great income by running our business online and attending local markets to sell all the Beautiful Blends Flavourista has to offer. We are super proud of each and every one of our team members and we love leading them with faith and integrity. Everyone is included in our Flavourista family, whether they are doing it part time or full time.



Fresh.



Air Fryer Baked Potatoes

Made with Fowl Salt (pg. 7), Roasted Garlic Smash Olive Oil (pg. 9) and Smoke It! Spice (pg. 7)

Balsamics

Berries & Vanilla Balsamic

0025 250ml \$21

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

FAV **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.

FAV **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.

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 Chilli & Lemon Salt.

FAV **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.



Start your own beautiful business for as little as \$0!

As a Flavourista, you are part of a team who believes we are better together! Your kit will have everything you need to get started, and we'll be here to support you!

As a Flavourista, you'll have the opportunity to:

- Join us in our mission to help people reconnect and rediscover the joy of making food together
- Earn extra income
- Have a flexible business! Socials, events, markets - you work the way you want
- Work to achieve rewards & incentives
- Receive recognition & abundant appreciation
- Enjoy social time & new friendships

25% base commission

Earn up to
30%
with sales & sponsoring
BONUSES

***Plus even more
for team bonuses!***

Four ways to join. One beautiful business.

When you join, you'll receive a collection of delicious products, your very own website and all the business supplies you need to get started!

CHOOSE YOUR KIT!

**JOIN FOR
FREE**

plus
You'll get your own website and account so you can get started straight away!

You'll have a one-time opportunity* to upgrade to a full size kit shown below.

\$49 MINI KIT!



12 Sample Size Products + 1 Full Size Product, catalogues, paperwork and website.

\$99 A RETAIL VALUE OF \$215

\$149 A RETAIL VALUE OF \$215



9 Full Size Products, catalogues, paperwork and website.



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!**

\$99 Kit contains 9 products, 10 catalogues and a personalised website. \$149 Kit contains 12 products, 10 catalogues and a personalised website. \$49 Mini Kit contains 12 sample products plus one full-sized Spice Blend (random selection), 5 catalogues and a personalised website. *Kit upgrade must be purchased within 60 days of joining. 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.



Fun. Flavour. Good Times.

If you love flavour, then Host a Social (at home or online) with the favourite people in your life and experience all the beautiful blends Flavourista has to offer.



You'll learn how to create simple, delicious meals and share recipe ideas. Learning how easy it can be to feed your family good food means there is more time to chat and reconnect around the dinner table at the end of the day. Let's fill our homes with more love, laughter and delicious flavour.



We're all busy. Taking the time to gather with family, friends or friends who are family is important to our well being and makes for a richer life.

Plus Host Rewards!

You'll plan your Social with your Independent Flavourista and invite your friends to your home or organise one online! For that, we want to reward you! You'll earn free and ½ price products when you host your Social!

SOCIAL HOST REWARDS					
Social 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

Host Rewards:

Qualifying Social = 200+ PV sales with at least one Host and one Guest order. Host Rewards are available when you host a Qualifying Social. Half Price items and Product Credit is determined by your total PV sales. PV value is same as retail unless otherwise stated. Subscriptions do not count towards any sales for a Social. 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 Social and must be claimed prior to the Social being closed. PV Sales are calculated prior to Guest specials, 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: \$5.50 for orders up to \$55; orders over \$55 = 10% of order total, capped at \$11 for orders up to 3kg. Guest orders shipped direct = \$11 for orders up to 3kg. Orders over 3kg are charged by weight - please ask your Flavourista Consultant for pricing.

Lush.



Marvellous Marmalade Mug Cake

Made with Marmalade Chocolate Powder (pg. 15)
and Yuzu Olive Oil (pg. 9)



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

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.

NEW **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 & Beetroot

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.

Gingerbread

0157 200g \$16

Rich chocolate and the perfect balance of warm spices makes this blend taste like a nice, warm hug.

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!

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, fudgecake, 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!

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.

Revive Tea 0087 60g \$20

Drink first thing in the morning to revive your cells and enjoy as an iced tea to hydrate throughout the day. The reviving spice, ginger and citrus hints will bring your day to life.



Sweet.



Musk Macaroon Cake

Made with Berry Dessert Sauce (pg. 17.)

Pink Sherbet Sprinkle (pg. 18.) and Snowflake Chocolate Powder (pg. 15)

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 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"!

NEW 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 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!

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!



Katrina Van Den Akker 2 STAR LEADER, VIC

I have been a Flavourista Consultant for four years now and I love it! All my hard work has paid off because this year, as one of the top performers in the country, I qualified for the Foodie Tour. We had four fantastic days at Hamilton Island with the company owners Trish and Kylie. I work full time and on weekends I love representing Flavourista at markets and introducing Flavourista to new Customers. I also love seeing my regular customers who tell me how much they are loving our products.



Belinda Whitney CONSULTANT, QLD

I've been a Flavourista Consultant for just over three years. Being a full time, stay a home mum, I love using Flavourista products in our everyday cooking. The products are packed with flavour they can turn a simple dish into a flavoursome, delish meal. Try it once and you'll be hooked!

Treat.

Find this recipe in our
online recipe community!

[fb.com/groups/ FlavouristaRecipes](https://www.facebook.com/groups/FlavouristaRecipes)

Caramel Banana Bread

Made with Caramel Topping (pg. 15)



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.



Sprinkles



NEW 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.

FAV 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!

Luisa Cavarretta • 2 STAR LEADER, TAS

I found Flavourista in January 2021, after looking for a business I could work with from home that was food based, Australian owned and would complement our own home-grown produce at markets. Within 12 months of joining, I achieved my very first incentive trip. I was fortunate enough to meet some of the top earners in Australia and make new, lasting friendships. I also qualified to share this amazing experience with my husband. Family is everything to me; with 5 adult children and being a full time-carer for my daughter, my Flavourista business means I've been able to combine my passion for both family and food and earn an income. As a Consultant, I love being able to build a team, enjoy the benefits the income provides me, have the best products to work with and be encouraged by a generous and ethical company. All this makes it very easy for me to want to keep doing this into the future.



Savoury Dukkahs

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.

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.



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.

Sweet Dukkahs

Davidson Plum Dukkah

0136 120g \$17

This beautiful blend of toasted seeds, rich chocolate and tart Davidson plum is a taste combo like no other! Bake into biscuits, slices, add to your favourite crumble mix, serve with fruit and fresh cream or fold into melted chocolate and set in moulds for your own, home-made chocolates.

Desert Rose Dukkah

0135 120g \$17

This beautiful blend of toasted seeds, white chocolate, rose petals and wattle seeds is delicate and rich all at once! Use as a topping for iced cakes, bake into slices; sprinkle on fruit or ice-cream.



Rhianna Hoare • CONSULTANT, QLD

I joined Flavourista about 6 months ago and from the moment I tried the products I fell in love. I knew this was the side hustle I was looking for. With an enormous amount of support from Flavourista and my partner, I joined as a Consultant. Quality products can be hard to find but honestly, I don't believe you get much better quality than you do with Flavourista. I became a Consultant not just because I loved the products but for my love of cooking, creating and entertaining. I love creating new recipes and dishes with Flavourista. It's exciting to share my love of food and flavours with my friends and family. It brings people together. Life is too short and too busy to not enjoy and create with those you love, so why not do it with Flavourista.

Angela Finch • CONSULTANT, QLD

I joined Flavourista in 2017, mostly for my love of cooking, but also for my youngest daughter who, at the time, had significant food allergies. She was on a gluten and dairy free diet which, to be honest, we had no idea what we were doing! With all of the Flavourista products being gluten free and mostly dairy free, it made adding flavour to our meals so convenient. My eldest daughter thoroughly enjoys using the blends in her cooking. It really is as easy as adding a teaspoon of this and a sprinkle of that to make an incredible meal for the family!



hey **FOODIE FRIENDS!**

We've got 2 ways to have flavour delivered to your door each month!

+ save \$9-\$20 each month!



PANTRY PACK by FLAVOURISTA

Each month, we feature a Pantry Pack which includes two products for a special price. Order this pack for just \$33, OR swap* out for different flavours to make your own Pantry Pack for only \$35!

\$33

for the Featured Pack Each Month
(24.00PV)

Or

\$35

Customized* Pack Each Month
(24.00PV)

*of equal value to the advertised pack that month

PLUS, get 5 **FREE SAMPLES** when you maintain your subscription for 6 consecutive months!



Want them all? Try a Social Pack



Dukkah Dukkah Dukkah

0181 **\$43** Save \$8

Lemon Myrtle & Pepperberry Dukkah (pg. 19),
Cleopatra's Kitchen Dukkah (pg. 19),
Desert Rose Dukkah (pg. 18).



Anyone Can Mexi-Can

0182 **\$43** Save \$10

Mexi-Go-Go Spice (pg. 6), Chilli & Lime Olive Oil
(pg. 9), Souly Guacamole Spice (pg. 6).



The Lot To Trot

0187 **\$109** Save \$32

Divin-O! Balsamic (pg. 9), Cleopatra's Kitchen Dukkah (pg. 19), Bourbon & Praline
Dessert Sauce (pg. 17), Tassie Devil Salt (pg. 7), Caramel Chocolate Powder (pg. 15),
Roasted Garlic Smash (pg. 9), Smoke It! Spice (pg. 6), Butterscotch Topping (pg. 18).

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 \$32!

Social Packs cannot be purchased with Host Credits, or with Host ½ price rewards.



Kung Food

0183 \$67 Save \$18

Satay Mas Spice (pg. 6), Thai It! Spice (pg. 7), Lemongrass & Ginger Olive Oil (pg. 9), Pad See Ew Spice (pg. 6), Curry Korma (pg. 5).



Queen of the Dessert

0189 \$55 Save \$11

Heavenly Chocolate Powder (pg. 15), Piña Colada Chocolate Powder (pg. 15), Butterscotch Topping (pg. 18), Cappuccino Dessert Sauce (pg. 17).



Spice Grills

0184 \$65 Save \$15

Toastie Spice (pg. 7), Barrier Reef Spice (pg. 5), Veggie-Normous Spice (pg. 6), Backyard BBQ Spice (pg. 5), French Onion Twist (pg. 5).



Brush with Flame

0188 \$62 Save \$12

Chive & Onion Spice (pg. 5), Roasted Garlic Smash Olive Oil (pg. 9), Garlic Divin-O! Balsamic (pg. 9), Ponderosa Spice (pg. 6).



Rome Is Where The Heart Is

0186 \$69 Save \$21

Italiano Spice (pg. 6), Thyme for Garlic Spice (pg. 7), Stuff It! Spice (pg. 7), Hermosa Olive Oil (pg. 9), Garlic Divin-o! Balsamic (pg. 9)



Banana Split

0185 \$42 Save \$8

Caramel Topping (pg. 18), Banana Custard Chocolate Powder (pg. 15), Chocolate Dessert Sauce (pg. 17)

New! Sample Sized Social Packs!



Happy Camper SAVOURY

0190 \$18 Save \$2

Sample Packet of Thyme for Garlic Spice, Cleopatra's Kitchen Dukkah, Garlic Divin-o! Balsamic, Stockman's Whip Salt



Happy Camper SWEET

0191 \$18 Save \$2

Sample Packet of Butterscotch Topping, Caramel Chocolate Powder, Snowflake Chocolate Powder, Toffee Apple Balsamic

Happy Camper packs may be out of stock from time to time. Shopping cart will show current availability.

Tammy Barlow • 2 STAR LEADER, QLD

I have been a Flavourista Consultant for 4 years and I absolutely love it! I work full time and hubby works away. We have two grown children and a beautiful granddaughter. I joined Flavourista to be able to earn extra income to go on family holidays without relying on my work income. I have a passion for cooking and helping people so this amazing company ticks all the boxes for me. I have made amazing, long-time friends, shared in lifetime memories and achieved the Foodie Tour incentive. I love meeting new people and sharing the Flavourista love. I also enjoy doing in home and online socials, as well as markets and festivals.





Recipes

Cappuccino Choux Buns Cover

INGREDIENTS:

- 250ml water
- Pinch of salt and sugar
- 100g butter
- 125g bread flour
- 4 large eggs
- 200g creme fraiche
- 150ml **Cappuccino Dessert Sauce** (0177 · \$17 · pg. 17)
- 2 Tbsp **Snowflake** or **Heavenly Chocolate Powder** (0015 · \$16 · pg. 15) or (0021 · \$16 · pg. 15)

DIRECTIONS:

Preheat oven to 150°C.

Bring water, butter, salt and sugar to the boil.

Add flour and stir well for 2 minutes, until mixture comes away from sides of pan.

Allow to cool for 10-15 minutes.

Lightly whisk eggs in a jug and start slowly beating in to flour mixture, a little at a time, reserving a tiny amount to use as an egg wash. Mixture may look sloppy but keep beating eggs in with a wooden spoon.

Mixture is ready when it can hold it's shape without softening too much.

Line a baking tray with baking paper. Spray or brush with a little bit of water.

Fill a piping bag with mixture and pipe each to about 3-5cm diameter on to baking tray. About 3-5cm diameter each, leaving 5 cm between each bun.

Before placing in oven, tap down points on piped mixture with a wet finger. Mix a tablespoon of water the remaining eggs and gently brush each bun.

Bake for 30-45 minutes or until golden brown. Around 30 minutes, open the oven door and prick the top of the bun with a toothpick to release steam. Continue baking until golden brown. Remove from oven to cool completely.

For the filling, whisk creme fraiche and Cappuccino Dessert Sauce together until smooth and mixed well.

With a sharp knife make a small hole in base of each bun. Insert a piping bag with the chocolate filling and pipe inside each bun.

Dust with Snowflake or Heavenly Chocolate Powder to serve. Enjoy!

Veggie-normous Bake (pg 4.)

INGREDIENTS:

- 1kg baby chat potatoes, quartered (skin left on)
- 2 medium red onions, quartered and broken up into large pieces
- 4 Tbsp **Roasted Garlic Smash** or **Hermosa Olive Oil** (0027 · \$21 · pg. 9) or (0119 · \$21 · pg. 9)
- 400g can chickpeas, drained
- 1 large red capsicum, diced into large pieces
- ½ head broccoli or cauliflower, cut into small florets
- 250g cherry tomatoes
- 8 garlic cloves, peeled and halved
- 250g pack halloumi, thinly sliced
- 2 Tbsp **Veggie-normous Spice** (0176 · \$16 · pg. 6)

DIRECTIONS:

Preheat oven to 180°C.

Arrange potatoes and onion in a large baking pan.

Drizzle with Roasted Garlic Smash or Hermosa Olive Oil.

Roast for 30 minutes.

Remove pan and add remaining veggies.

Drizzle with more Roasted Garlic Smash or Hermosa Olive Oil then roast for a further 20 minutes until cooked and browning.

Remove from oven and toss to combine.

Top with halloumi slices and sprinkle with Veggie-normous Spice.

Cook under grill for 5 -10 minutes, until cheese is melted and browning (check after 5 minutes).

Serve immediately. Enjoy!





MINI E-BOOK

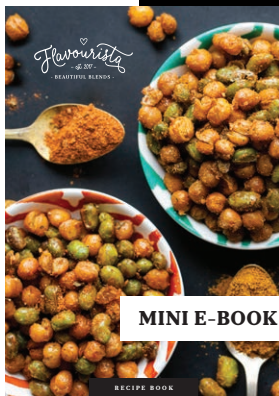


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Air Fryer Baked Potatoes (pg. 8)

INGREDIENTS:

- 1kg chat potatoes, skin left on
- 1-2 Tbsp **Roasted Garlic Smash Olive Oil** (0027 · \$21 · pg. 9)
- 1-2 Tbsp **Fowl Salt** (0180 · \$16 · pg. 7)

DIRECTIONS:

In a saucepan, boil potatoes until well done.

Remove from water, cut into quarters and place on a tea towel until completely dried and cooled (for at least 1 hour).

Add potatoes to a bowl, drizzle with Roasted Garlic Smash Olive Oil and sprinkle with Fowl Salt.

Gently stir with a wooden spoon to coat all potatoes with Roasted Garlic Smash Olive Oil and Fowl Salt.

Add potatoes to air fryer basket (cooking in batches if needed) and air fry on 200°C for 10 minutes at a time until you have your desired crispy-ness!

Marvellous Marmalade Mug Cake (pg. 14)

INGREDIENTS:

- ¼ cup all-purpose flour
- ¼ cup white sugar
- 2 Tbsp **Marmalade Chocolate Powder** (0174 · \$16 · pg. 15)
- ½ tsp bicarb soda
- ½ tsp salt
- 3 Tbsp milk
- 1 Tbsp **Yuzu Olive Oil** (0159 · \$21 · pg. 9)
- 1 Tbsp water

DIRECTIONS:

Mix flour, sugar, Marmalade Chocolate Powder, baking soda, and salt in a large microwave-safe mug or ramekin.

Stir in milk, Yuzu Olive Oil and water.

Cook in microwave until cake is done in the middle, for approx. 90 seconds (may need a further 15 seconds).

Serve as is or with orange segments and whipped cream on the side. Enjoy!



Musk Macaroon Cake (pg. 16)

INGREDIENTS:

- 250g butter
- 100g sugar
- 100g **Snowflake Chocolate Powder**
(0015 · \$16 · pg. 15)
- 6 free-range eggs, separated and at room temperature
- 1 cup milk
- 240g flour
- 3 tsp baking powder
- a pinch salt

For the topping:

- 230g caster sugar
- 250g desiccated coconut
- 2 Tbsp **Pink Sherbet Sprinkle**
(0175 · \$10 · pg. 18)
- **Berry Dessert Sauce** to finish
(0037 · \$17 · pg. 17)

DIRECTIONS:

Preheat oven to 180°C.

Cream butter and sugar. Fold through Snowflake Chocolate Powder.

Beat egg yolks well and add to the batter.

Mix well, then add remaining ingredients, except egg whites.

Mix well and pour into a greased and lined 23cm cake tin.

To make topping, mix caster sugar and coconut.

Beat egg whites until stiff.

Mix with caster sugar and coconut and spread onto cake batter using a spatula.

Bake for 40–50 minutes, or until a skewer comes out clean.

Remove from oven and cool completely, cake will sink a little in the middle.

Dust the top with Pink Sherbet Sprinkle just before serving with fresh cream and a drizzle of Berry Dessert Sauce.

Citrus Fizz Cocktail (Back Cover)

INGREDIENTS:

- A squeeze of lemon juice
- 200ml orange juice
- 1 Tbsp **Citrus Sherbet Sprinkle**, scattered across a flat surface
(0175 · \$10 · pg. 18)
- 120ml Vodka or Gin (optional)
- 8 drops Angostura Bitter
- Sparkling water to top up

DIRECTIONS:

Dip rim of glass into orange juice, then into Citrus Sherbet Sprinkle.

In a jug, stir together remaining orange juice, lime juice, spirit (if using) and bitters, then pour evenly among four glasses.

Top up with sparkling water to taste.

Garnish with a further dusting of Citrus Sherbet Sprinkle on top.

Serve with lemon or lime slices and a sprig of rosemary.

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Deborah Jury • CONSULTANT, QLD

I've been with Flavourista since its inception in 2017. I love the company and our Flavourista Home Office Team who support us all as part of the Flavourista family. My love language is food, so naturally I'm passionate about cooking and connecting with people through food. I share my love of Flavourista with people at my local markets. It's the best feeling to have people look for me at a market, wanting to buy their favourite blends, and go the extra mile to cater to their individual tastes. I also enjoy sharing new ideas and recipes with my customers and have them return the favour when they come back for more!





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