

About desert limes

The Australian desert lime is small with an intense, piquant flavour. It is the flavour which continues to draw the attention and admiration of food enthusiasts. Desert limes are an extremely versatile fruit. They can be used in any product or process where 'normal' limes or lemons are used, the main difference being their more intense flavour, and small size.

Desert limes require no peeling or preparation and are used whole. They have the valuable attribute of freezing down without losing flavour or presentation characteristics when thawed later for use.

The fruit has been analysed as a very healthy food source, having three times the amount of Vitamin C compared to oranges. They were eaten by Aborigines and have been used by generations of Australian outback people to make cordials, sauces, garnishes marmalades, pickles and chutneys. Thirsty stockmen eat the fruit straight from the trees while mustering as a thirst quencher, but it is said that it is difficult to simultaneously eat desert limes and smile!

Australian desert limes are from a tree species of true citrus which is native to Australia – *citrus glauca*. Commonly known as bush or wild limes, desert lime is now the accepted name in Australia. These trees evolved and occur naturally across western Queensland, particularly around the Roma district of the south-west. Desert lime trees exhibit many desert adaptation characteristics. They are the quickest citrus tree species in the world to set fruit after flowering. They protect themselves against grazing animals by sharp thorns, however, after growing above browse height of large kangaroos the trees grow no more thorns.

There is a very strong rise in awareness and appreciation of the Australian outback both here and internationally. Cuisine and product lines that incorporate the great bushfood tastes such as Australian Desert Limes are adding interest and customer appeal to menus and are exciting palates.

The versatility of this fruit, its characteristics and its outback origins allow it to fill this role admirably.



Desert lime tree clumps grow naturally on the Roma property

To provide certainty of supply through variable seasons a plantation with 12,000 desert lime trees has been successfully established after ten years' work. These trees have been grown from cuttings taken from selected high yielding trees identified through the years of wild harvesting.



The approach has been to involve the whole family in this new initiative. We are constantly looking at new markets and ideas using fresh local ingredients and desert limes to develop our range of products.



Part of the desert lime plantation

Product of Australia  ALL AUSTRALIAN INGREDIENTS

Wholesale enquiries welcomed.
New products under development.




Australian Desert Limes

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To find where these products are stocked
visit our website:

www.australiandesertlimes.com.au




Australian Desert Limes

the native limes with
remarkable flavour
from outback
Australia



Ideal for gourmet sandwiches, cold meats or with a strong cheddar cheese. Family favourite in constant use.



Desert Lime Chutney 250g

A native citrus paste ideally partnered with an aged cheddar to create a memorable cheese platter.



Desert Lime Paste 100g

Having trouble choosing which of our delicious desert lime products to take home?

Why not try our 6 Variety Pack for a tempting sample of the Australian Desert Limes range.

A great gift idea that's distinctly Australian and a perfect way to savour the unique flavour of desert limes!

- This pack includes:
- Desert Lime Paste
 - Tomato & Desert Lime Jam
 - Desert Lime Jam
 - Desert Lime Chutney
 - Apple & Desert Lime Sauce
 - Desert Lime & Orange Marmalade



6 Variety Pack 6 x 100g

Gives new appeal to an old favourite. Ideal with pork and ham or use as an ice-cream topping or dessert sauce.



Apple & Desert Lime Sauce 250g

Delicious vibrant red jam. Can be used as a dip for a cheese platter, added to your stirfry, basting, or simply on toast.



Tomato & Desert Lime Jam 200g



Delectable items. Use unaccompanied, in cooking, with ice-cream and desserts, or with a sharp cheese.



Desert Limes in Syrup 250g



Tangy lime – the big outback flavour. Ideal for basting grilled meats or as a tart filling.



Desert Lime Jam 200g



Traditional marmalade with added zest. Definitely with breakfast toast.



Desert Lime & Orange Marmalade 200g



Simply the best lime flavour. A thirst quencher par excellence.



Desert Lime Cordial 750mL

Recipe ideas and tips

A small quantity of desert limes can be used as a substitute for Tahitian limes or lemons in most cooking applications, Australian Desert Limes will add a distinctive flavour to a recipe.

You can be as creative as you like – Swirl desert lime paste through yoghurt, baste roasting meats with a desert lime jam, use lime cordial as a salad dressing or marinade and garnish green salads with desert limes in syrup.

Recipes:

- Caipiroska Cocktail with Desert Limes*
- Prawn Cocktails & Desert Lime Aioli*
- Chargrilled Fish with Horseradish & Desert Lime Butter*
- Coconut & Chicken Salad with Desert Lime Dressing*
- Pork Tenderloin & Noodle Salad with Desert Limes & Coriander*
- Coconut, Berry & Desert Lime Syrup Cake*
- Desert Lime Cheesecake*

For innovative recipes using our delicious range of desert lime products visit www.australiandesertlimes.com.au