



FROM SYDNEY

TO ITALY, GREECE, TURKEY, ALICE SPRINGS

VIA Wherever you go in the world, you'll find people barbecuing. The Greeks love to barbecue, as do the Turks, the Argentinians, the Koreans and the Italians. And no matter where you find yourself, 'Maille' mustards will add zing to your dishes.

Whether it be in a marinade beforehand or a dollop on fish or meat after barbecuing, 'Maille' mustards will perk up your food.



WELCOME ABOARD
FROM MAILLE.

THIS IS YOUR
BOARDING PASS FOR —
ITALY
GREECE
TURKEY
ALICE SPRINGS

SOME MAILLE PRODUCTS
TO ENJOY ON YOUR TRIP

Maille
Dijon Squeeze



Maille
Dijon Originale



Maille
A L'Ancienne
(wholegrain)



Maille
Dijonnaise



Maille
Red Wine Vinegar
White Wine Vinegar



MAILLE (pronounced MY) SQUEEZE

If you enjoy a squeeze, you'll love *'Maille' Dijon Squeeze*. It's the tangy Dijon mustard in the smart plastic bottle.

The one with the black and gold label and black squeeze top. The one you squeeze over barbecued meats, sausages, seafood and vegetables.

The one with the French flair.

The tangy one that gives a flavour boost to barbecues without adding excess calories – or making a mess. No double dipping here.

Now that those lazy, hazy, crazy days of summer are with us again, it's time to squeeze out every last ounce of fun – to be carefree and revel in the great outdoors.

To invite friends over to share some delicious barbecued fare under sunny blue skies.

And it's not just *Maille Dijon Squeeze* which will improve your barbecues and add that extra something: the House of Maille offers a wide range of other condiments.





WHY MAILLE?

'Maille' fine products include a line of Dijon mustards, red and white wine vinegars and some ready-to-use fine sauces.

'Maille' condiments boast a broad palette of flavours and delicate tastes. They are perfect for at-home chefs while at the same time offering a world of gourmet flavours to savour.

With a touch of Maille, everyday, simple barbecue dishes can become something extraordinary.

'Maille' Dijon Originale and Wholegrain (A l'Ancienne) mustards add flavour and zing to steaks, cutlets and sausages. They also add punch to a marinade.

'Maille' vinegars flavour and tenderise meat when added to a marinade and add zest to a salad dressing.

Founded in France in 1747, the 'House of Maille' has produced premium condiments for over two and a half centuries.

'Maille' mustards, vinaigrettes, vinegars and ready-to-serve sauces follow the time-honoured tradition of excellence, diligence and refinement established by founder Antoine-Claude Maille. 'Maille' products continue to be manufactured in Dijon, France, and are distributed to both commercial and retail outlets in over 50 countries, including Australia.





GREEK CHICKEN KEBABS

Serves 2

2 skinless chicken breasts, approx 250g each
2 tablespoons extra virgin olive oil
1 tablespoon *Maille Dijon Squeeze*
Grated zest and juice of 1/2 lemon
2 cloves garlic, crushed
1 tablespoon fresh thyme leaves
1/2 teaspoon cayenne pepper
2 small onions, cut into eighths
2 small lemons, cut into eighths
Salt and freshly ground black pepper

Remove any sinew from the chicken and cut into bite size pieces. Combine the olive oil, mustard, lemon, garlic, thyme and cayenne in a non-corrosive bowl.

Add the chicken pieces and toss them in the marinade to make sure they are well coated. Cover and refrigerate for 1–2 hours.

Remove chicken pieces from marinade and thread onto skewers alternating with the onion and lemon wedges.

Barbecue the kebabs for about 10 mins, turning occasionally and brushing with the marinade to keep them moist. Serve with a Greek salad of tomatoes, cucumber, black olives, red onions, fresh mint and fetta cheese and *Maille Dijon Squeeze*.

>> GREECE



SICILIAN-STYLE SWORDFISH KEBABS

Serves 2

- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- 2 cloves garlic, sliced
- 1 tbsp *Maille Dijon Squeeze*
- 1/2 teaspoon salt
- Freshly ground black pepper
- 2 x 2cm thick swordfish steaks,
cut into chunks
- Fresh bay leaves or lemon leaves,
washed (optional)

>> SICILY

Place olive oil, lemon juice, garlic, *Maille Dijon Squeeze*, salt and pepper in a bowl and stir to combine. Add swordfish pieces and leave to marinate for at least one hour in the refrigerator

Thread swordfish onto skewers alternating with the bay or lemon leaves.

Heat the flat-plate of the barbecue and cook each skewer for two minutes on each side. Serve with a mixed green salad and *Maille Dijon Squeeze*.



TURKISH LAMB KOFTAS

Makes 10 Koftas

- 1 medium onion, finely diced
- 1 tablespoon light olive oil
- 500g minced lamb
- 1 tablespoon *Maille Dijon Squeeze*
- 2 teaspoons ground cumin
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/3 cup freshly chopped mint
- 1 tablespoon toasted pinenuts
- 1 small beaten egg
- Salt and pepper

>> TURKEY

Heat the oil in a pan and sweat the onion. Remove and cool.

In a bowl, combine all the ingredients including the onions, and shape into patties. Cover and refrigerate for 30 minutes.

Remove from the fridge and divide into ten pieces. Shape each piece into a long oval and insert a skewer through the middle.

Heat a barbecue plate, spray lightly with olive oil and cook koftas about five minutes on each side – cooking time will depend on thickness.

Serve with a salad of tomato, fresh mint and mixed lettuce leaves and *Maille Dijon Squeeze*.



THAI-ME KANGAROO DOWN SALAD

Serves 2

- 200g kangaroo fillet or steak
- 1 clove garlic, crushed
- Juice of 1/2 lime
- 2 tablespoons Thai fish sauce
- 1 tablespoon light soy sauce
- 1 medium red chilli, finely chopped
- 1/2 teaspoon caster sugar
- 1 tablespoon *Maille Dijon Squeeze*
- 1 kaffir lime leaf, finely shredded
- 100g mixed lettuce leaves (mesclun), washed and dried
- 1/2 cup mixed herb leaves – basil, mint, coriander
- 1/2 cucumber, cut into long thin strips

>> ALICE SPRINGS

Combine the garlic, lime juice, fish sauce and soy sauce. Place half the mixture in a shallow dish and add the kangaroo meat. Leave to marinate 30 minutes, turning occasionally.

For the dressing: in a separate bowl, add the chilli, sugar, Maille mustard and kaffir lime leaves to the remaining lime/soy mixture and set aside.

Barbecue the kangaroo fillet over medium high heat for 3–4 minutes on each side (kangaroo is best served rare-medium rare). Remove from heat and keep in a warm place to rest.

Arrange the salad leaves, herbs and cucumber on serving plates. Thinly slice the 'roo, place over the salad and drizzle with the dressing.

Serve with *Maille Dijon Squeeze*.



Maille mustards and sauces have been available to discerning Australian consumers since 1987 and are widely available through leading supermarkets and delis.

Mustards:

Maille Dijon Squeeze RRP 275g \$3.29

Maille Dijon Original RRP 215g \$3.29

Maille A L'Ancienne (wholegrain) RRP 210g \$3.29

Maille Dijonnaise RRP 200gr - \$3.29 / 350gr - \$4.99

Red wine vinegar 250ml – RRP from \$2.59

White wine vinegar 250ml – RRP from \$2.59

Available in supermarkets nationally.



For further information, product samples and digital images, contact:

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