



Ogilvie and Co Fine Food Merchants have been manufacturing an extensive range of preserves, sauces and liqueur fruits using the traditional preserving methods of yesteryear since 1987. All handmade using premium quality ingredients, the Ogilvie & Co range of specialty bottled gourmet products are vacuum sealed. This technique captures the freshness of the ingredients at the time of bottling and unopened will last in this state for years. Once the vacuum seal is broken, all products must be kept refrigerated.

Serving Suggestions

Dessert Sauces

All our decadent sauces are made to please poured over a premium Vanilla Ice-Cream or added to Milk for a great shake. Try the Chocolate Liqueur Dessert Sauce over profiteroles or on top of a piece of baked cheesecake. Try baking bananas covered with Caramel & Pecan Dessert Sauce and serve with home made praline ice-cream. Dress a delicious mango and papaya salad with the Mango & Passionfruit Dessert Sauce or serve simply with a fresh mango bavarois or timbale. Who can go past our delicious Brandy Butterscotch Dessert Sauce poured over Christmas pudding or even a light sponge cake for a topping with a difference?

Savoury Sauces

Ogilvie & Co Savoury Sauces are simply delicious as an accompaniment to any meal from barbecues to dinner parties. The Hot Chilli & Spice Sauce is wonderful added to stir-fries or as a tangy dipping sauce for spring rolls, wontons and tasty meat balls. Try marinating chicken wings or pork ribs overnight in the Spiced Plum Barbeque Sauce then cook on the chargrill. The Spiced Tomato and Red Pepper Sauce is perfect for pastas or heated over baked potatoes and is also fabulous as a pizza base topping. An easy dressing for a pan fried chicken salad, the Mango Mayonnaise is also good on focaccias and gourmet sandwiches. Delicious to dip prawns into, the Sundried Tomato Mayonnaise is also great in a marinated lamb souvlaki. Our Thai Sesame Vinaigrette makes a refreshing tasty Asian salad easy, and topped with slices of rare beef and garnished with lightly roasted, crushed peanuts makes a gourmet treat that's hard to beat.

Jams & Conserves

Our Fig & Ginger Jam is full of whole pieces of fig. This jam is delicious served with croissants, fresh brioche or raisin toast. Try filling a crepe and serve with double cream. A good old-time favourite is Breakfast Marmalade. Try pouring it warm over a hot sponge or tea cake and top with a scoop of ice-cream and shaved chocolate. Apricot & Almond, full of plump apricots and almond slivers, is a winner for breakfast served with warm muffins or pancakes.

Chutneys, Relishes & Mustards

The mustards are all wonderful with barbecued meats and roasts. Try coating a rib of beef with a generous spread of mustard and roast in an oven allowing the flavours to mix with the meat juices to form a fabulous crust. Available in three flavour ways, Chilli, Champagne or Sun dried Tomato; they offer plenty of options for the adventurous cook. Our Mango Chutney & Spiced Fruit Chutney are great accompaniments to a spicy curry, whilst the Spiced Tomato Relish completes the perfect Ploughman's lunch with some sliced, off the bone leg ham and a vintage cheddar cheese.

Pasta & Pasta Sauces

Our Sensational Pasta Sauces with White Wine, Red Wine or Chilli Olives, offer a hard to beat option for a tasty dinner that's ready in minutes. Serve on your favourite Ogilvie & Co Organic pasta or even spread on the base of your next gourmet pizza. Try covering chicken drumsticks with the sauce and bake in a moderate oven – an easy casserole that's great with rice. Serve warm on top of a crumbed veal cutlet, topped with mozzarella cheese. For those interested in Australian Organic produce, we have a fantastic range of pasta available in four great taste sensations, Garlic & Black Pepper Penne, Black Olive Fusilli, Field Mushroom Orecchiette and Sun Dried Tomato & Basil Shells. This range marries perfectly with our Sensational Pasta Sauces. Produced from 100% Australian organic durum wheat, free from artificial colours, flavours and preservatives, this pasta not only looks and tastes great, but is good for you!

Liqueur Fruits

These fruits make the end of a meal a breeze. Simply open a jar of Rum Fruits, gently warm and serve with your favourite pudding. They also make a great accompaniment to cheese platters or served on toasted fruit bread spread with mascarpone and topped with the thick juice. Try Fruits in Brandy with a rich butterscotch ice-cream, or Prunes in Port with home made Crème Anglaise.

Gourmet Flavoured Honey

On freshly baked scones or fresh bread, drizzled on pancakes, pikelets or even your next bowl of toasted muesli – these honeys can be used on just about any dessert. Flavoured with liqueurs, you have a delicious choice of Roasted Hazelnut, Vanilla Bean, Spiced Orange and fruity Mango.

Antipasto & Nibbles

Easy to combine on an antipasto platter with cold meats and cheeses, these Peppers and Olives are a great addition to garden salads or even as fillings for a delicious sandwich or toasted focaccia. Add our moorish nibbles to your platter – Garlic, Spicy Chilli, Smokey Cheese or Sun dried Tomato or try sprinkling them with grated cheese, grill and add to your next bowl of hearty soup.

Spiced Indian Curry Sauces

A combination of traditional, family recipes with a modern touch of exotic spice, this range of curry sauces takes all the guess work out of preparing a truly authentic Indian meal. The pre-cooked sauces include classics such as Vindaloo with Garam Masala and Curry Leaves, Jhal Frezi with Green Chilli and Red Pepper, and Malabari with Coconut Cream and Cashew, which works well with seafood. Try simmering your choice of meat in the sauces or for a vegetarian option, warm and pour over freshly steamed vegetables or rice. This range of six sauces use only the freshest of ingredients and means you can prepare authentic Indian in the comfort of your own home

OGILVIE & CO.

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