

Ogilvie's Preserves

Sauces & Dressings

Mango Crush & Vanilla Crème

Exotic and alluring this crème is almost good enough to drink! Add it to a yoghurt smoothie in the morning or over a bowl of vanilla bean ice cream at night. And for the calorie conscious there's little harm in jazzing up a bowl of fresh fruit salad with this delicious sauce. But be warned it is addictive!

Smashed Berry & Vodka Sauce

The sweet but tart flavours that ooze out of smashed berries go well with a generous shot of Vodka to make this sauce perfect poured over a big bowl of tropical fruit salad served with cream. And if you want a great start to the day try a splash of this sauce over your bowl of muesli and yoghurt with a sprinkle of roast slivered almonds. Of course you can always pour over a bowl of ice cream, a pudding or cake or even a splash on pancakes and waffles.

Spiced Citrus & Honey Glaze

This jewel like glaze has the rich sweet flavours of golden honey combined with a lovely citrus zing that makes a great, yet unexpected base for glazing all sorts of roasted meats and poultry. Brush it on generously in the last few minutes of cooking ham, pork chops, chicken, steak or hamburgers.

Horseradish, Capers & Dill Dressing

The combination of capers and dill with the sharpness of horseradish make this dressing delicious on a chargrilled red emperor, spanish onion and mixed green salad. An easy dressing for a potato salad, these flavours also work well as a dipping sauce for prawns.



Toffee Caramel & Berry Sauce

The buttery toffee flavours of the caramel combined with the lush fruity flavours of raspberry make this sauce a hit on either hot or cold desserts. As a sauce to oven poached fruits or simply as a topping on ice cream or nutty tarts, try pouring this delight over custard filled profiteroles and garnish with fresh berries.

Dark Chocolate & Orange Sauce

Rich and velvety, dark chocolate combined with the citrus flavours of ripe oranges makes a combination that is hard to beat. This dessert sauce is smooth, silky and sophisticated and can be served with everything from cakes, ice creams and puddings to custards and poached fruits.

Bloody Mary & Pepper Marinade

The flavours you get from a classic Bloody Mary spiced up with pepper and celery seeds come together to make this a tangy marinade for beef, pork, chicken and seafood. Marinate meat and poultry overnight or seafood for 1-2 hours. Great for barbecues or oven roasts – baste meat with the left over marinade several times during cooking.

Thai Mango & Spice Dressing

The sweetness of the mango combined with the blend of spices makes this refreshing dressing sensational on a warm chicken salad. Simply poach some diced chicken breast in coconut milk and serve on top of mixed greens and spring onion salad dressed with this mango delight. Also perfect on a chilled prawn or mixed seafood salad.

Preserves & Relishes

Ruby Plum & Port Preserve

A combination of old fashioned fruit and liqueur make this preserve delicious at the breakfast table on breads, muffins, crumpets or pancakes. This classic is ideal smothered on a buttery cake straight from the oven.

Pineapple & Lime Marmalade

Tropical, fruity and with that lime zing, this marmalade is a winner! Use as a traditional marmalade, or you can glaze a succulent roast leg of pork during its last minutes in the oven to give it that rich golden coating and a fruity flavour.

Devil's Chilli & Lime Jam

As the name suggests this "Devil's" jam has got a kick that is addictive. Spice up any chicken kebab with this condiment or serve dollops on a gourmet pizza. Fresh red chillies cooked with the sweetness of sugar and slivers of lime make for a combination that can compliment your next stir fry or even a fresh prawn salad.

Caramel Onion & Balsamic Relish

Rich, juicy and sensational with beef, the great flavours of onions cooked slowly to turn their own sugars to caramel then splashed with the dark, full-bodied balsamic vinegar makes this relish an intense flavoured condiment that's a must. Served with any roast or hearty meal it is also a surprising addition to the breakfast table as a more savoury spread on toasted sour dough with cream cheese or with your bacon and eggs.



Wild Fig & Vanilla Conserve

Plump, juicy figs cooked slowly with sugar and vanilla to make this delightful conserve that is unbelievable on freshly baked brioche or scones accompanied by dollops of whipped cream. Combined with mascarpone cheese in warm crepes or even as a glaze on a fruit and nut flan as a perfect dessert.

Strawberry & Champagne Conserve

A bottle of bubbly and sweet juicy ripe strawberries are a combination that excites every romantic. And now in this conserve you can enjoy it for breakfast, lunch and dinner. With scones, brioche and in decadent trifles, this conserve can also be used to make delicious sorbets and mousses.

Spiced Mango & Ginger Relish

Great with all chicken curries – Thai, Malaysian or Indian. Fold this relish through some home made mayonnaise and use as a wild dressing for a potato salad or as a condiment on chicken sandwiches. The spicy mango and ginger combination also marries well with shellfish like prawns and crayfish.

Roast Pepper & Chilli Preserve

Sweet roasted red peppers with the added zing of red chillies makes this preserve not only colourful but very versatile. Spice up a delicious Italian sausage and onion hot dog with lashings of this condiment or simply apply it to any barbecued meat. Make it that secret ingredient in your next classic pasta sauce or simply use it to jazz up an open sandwich or foccacia.

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