



Tara Lodge

Tamarillo Recipes

Fresh Tamarillo Salsa

Great with meats, fish or chicken. Try in a homemade burger or on a ploughman's lunch

- 4 tamarillos
- 1 onion
- 1 tbsp brown sugar

Peel & chop the tamarillos and onion finely.
Add the brown sugar and mix well.

Tamarillo Tartin

Tartins, or upside down pies, look awesome. The succulent tamarillos on this crispy pastry base taste fabulous.

- 4 – 5 tamarillos
- 2 tbsp butter
- 1 Cup brown sugar
- 1 sheet ready rolled flaky puff pastry

Remove the skins from the tamarillos and cut into quarters lengthwise.
Break the butter into small pieces and place in the base of 20cm diameter pie dish.

Sprinkle with half the brown sugar.

Arrange the tamarillos, cut side down, on top of the sugar.

Sprinkle with the remaining sugar.

Place the sheet of pastry on top and fold in to fit the dish.

Bake at 200oC for 30 – 40 minutes or until the pastry is golden brown.

Place the serving plate of top of the pie dish and turn over.

Remove the pie dish to reveal the tamarillos on top of the pastry base.

Serves 4.

Tara Lodge, in picturesque Mangawhai, is a rambling country estate with a warm, welcoming heart. It pays homage to the countryside in which it has nestled for over 110 years.

631 Tara Road, PO Box 24, Mangawhai 0540, Northland, New Zealand.
Phone: +64 9 431 4730 info@taralodge.co.nz www.taralodge.co.nz



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Tamarillo Recipes

Tamarillo and Bacon stir-fry

1 large kumera, chopped
2 onions, chopped
5 rashers bacon, sliced into strips

Stir fry above ingredients until nearly cooked

Then add:

1 tbsp finely chopped ginger
2 – 3 red tamarillos peeled and diced

Stir fry a little more

Add finely sliced ½ red cabbage and place on top.

Turn heat down and very gently simmer with a lid on until cabbage is cooked.

Lightly toss and serve with rice and whole boiled small beetroot.

Tamarillo Crumble

Can be microwaved or baked.

4 tamarillos, peeled & sliced
1 apple, peeled and sliced
50 gm melted butter
1 C flour
1 C rolled oats
1 C coconut
1 C brown sugar
1 tsp cinnamon

Spread the tamarillo and apple slices in a 20cm microwave pie dish.

Mix the butter, oats, flour, coconut, brown sugar and cinnamon together.

Spread evenly on top of tamarillos.

Microwave on high power for 5 minutes.

Let stand for 5 minutes before serving with cream, yoghurt, custard or ice cream.

Alternatively, this may be baked at 200o for 30 – 40 minutes or until golden brown.

Serves 4.

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