



Tara Lodge

Tamarillo Recipes

Red Cabbage Slaw (thanks to my friend Judy!)

Ingredients:

- 1 red cabbage thinly sliced
- 14 stalks of celery finely chopped
- 12 skinned & diced tamarillos
- 2 chopped onions

Boil together 1 ½ cups vinegar, ½ cup soy sauce, 2 ½ cups sugar. Pour it over the chopped veges while hot.

This is best left a couple of days before eating, if you can manage it! The recipe makes a huge amount but it lasts 3 weeks in the fridge.

Tara Lodge's Product Selection



Tamarillo Jam with Mint



Tamarillo Jelly with Merlot



Traditional Tamarillo Chutney

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