



## Enterprising Women in Rural Industries

# Trade Show 2006

## Farm Fresh Fabulous!

Royal on the Park Hotel  
cnr Albert and Alice Sts

Monday, October 9, 12.00pm - 4.00pm (trade only)

Tuesday, October 10, 9.00am - 4.00pm (all welcome)

Crocodile, biodynamic cheeses, organic turkey and goat, venison and red wine sausages, scallops, redclaw crayfish, Queensland wines, chocolate, macadamia ice-cream - a fresh and fabulous feast! This is just some of what will be on offer at the **Enterprising Women in Rural Industries Trade Show**.

Forty gourmet growers from across Queensland will tantalise the tastebuds of chefs, distributors, retailers and the buying public with quality products developed from a love of the land and a passion for food.

Read more about the [Trade Show](#).

## Gourmet grower: Martha Shepherd

Martha Shepherd worked in the food industry in the United States for 35 years. In 1997, she established **Galeru** with her partner David Haviland. The business produces fruit sauces and gourmet baked goods using unique raincherries™ and rainberries™ harvested from native rainforest trees grown on their small 11 acre property in the Sunshine Coast hinterland. The fruit is extremely versatile. Stir through your favourite yoghurt or top a cheesecake or decadent chocolate dessert, for a sharp, sweet taste. Drizzle some on brie or camembert, when serving wine and cheese. Galeru rainforest fruits are available in Brisbane at Rosalie Gourmet Market and you can find raincherries on the menu at Baguette at Ascot. Visit [www.galeru.com.au](http://www.galeru.com.au)



Meet Martha at the Trade Show in October.

## Martin's recipe

### Chocolate tart with raincherries

- 300ml cream
- ¼ cap of vanilla essence
- 280gm dark chocolate
- 4 eggs
- 2 egg yolks
- raincherries
- 1 prepared tart shell – sweet shortcrust pastry blind baked\*

### Method

- Boil cream and vanilla
- Pour over chocolate and whisk
- Whisk in eggs + yolks and then strain.
- Pour carefully into the prepared tartlet shell and bake at 160C until set (about 15 minutes)

\* using your favourite tart shell press into tin, line with baking paper and rice, and bake for 5 minutes at 180°C.

### To serve

- Place a slice of tart on centre of plate and top with raincherries and a scoop of vanilla/raspberry ice cream

Serve with a glass of Ballandean Estate *Sylvaner*  
[www.ballandeanestate.com](http://www.ballandeanestate.com)

## Guest chef: Martin Duncan

**Martin Duncan** opened his iconic Brisbane dessert café, **Freestyle Tout** (tout meaning everything or all) at Rosalie eight years ago. Also a gallery space and florist, Freestyle Tout showcases a new Queensland artist every month. In December 2005, Martin opened a second café, Freestyle Tout at Emporium in the Valley, which again focuses on art, desserts, celebration cakes and flowers, however visitors there can also enjoy an a la carte savoury menu. Martin is a featured chef on Channel 7's Great South East.



**Meet Martin at the Trade Show in October**

### Did you know?

The raincherry™ is a lillypilly fruit *syzygium fibrosum* which is indigenous to Queensland's Cape York Peninsula. It is sought after as a landscape tree in tropical and subtropical areas. The trees begin to bear small amounts of fruit at 4-5 years old. This increases each year after that. The brilliant red cherries are sour when taken from the tree. When sweetened however, they have a tart cherry/plum-like flavour.

### Further information

Kaye Nunan  
Coordinator  
Phone: +61 7 32393254  
Email: [kaye.nunan@dpi.qld.gov.au](mailto:kaye.nunan@dpi.qld.gov.au)  
Web: [www.dpi.qld.gov.au/women](http://www.dpi.qld.gov.au/women)

© The State of Queensland, Department of Primary Industries and Fisheries 2006

To unsubscribe to this newsletter, send an email to [wiriu@dpi.qld.gov.au](mailto:wiriu@dpi.qld.gov.au) with 'unsubscribe' in the subject line.



**Queensland Government**  
Department of Primary Industries and Fisheries