

EST  2022

ZLATÝ

FOOD SOLUTIONS

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I developed an interest in culinary arts at a very early age – I was Influenced by my late Grandfather, also my namesake, who was passionate about bringing people together with local and fresh produce, and good beer. I have been fortunate to have had the opportunity to travel the world and develop my culinary skills on a global scale; I worked at two Michelin restaurants alongside well-respected and talented chefs in Eastern Europe, and then returned to my homeland, Australia, where I found passion for indigenous flavours. Zlaty allows my creativity and imagination to run wild. Each product has been created as a result of my experiences and personal life journey, and through these products I present my emotions, thoughts and passion on a plate.

We are committed to playing our part to reduce carbon footprint by using 100% recycled containers, using only free-range eggs and buying local and seasonal produce. As an organisation we also recycle raw food waste. Other than my passion for food and travel, I am an active advocate and supporter of the Movember Foundation. Therefore, Zlaty is committed to donating 3% of all profits to the foundation.

CHARLES J PIHERA

DIETARY CODES



Contains Dairy / Dairy Free



Contains Gluten / Gluten Free



Contains Nuts or
Traces of Nuts



Contains Shellfish or
Traces of Shellfish



Vegetarian



Vegan

ASIAN BLACK PEPPER SAUCE

Black pepper sauce, Delicious with seafood. Personally I use this sauce to finish off the prawns or salmon in the pan with curry leaves and fresh chillies, truly amazing! Nothing like it on the market.



145gm: \$14.80
1kg: \$47.50



CHICKEN LIVER PARFAIT

Chicken liver parfait. Perfect for platters, amuse bouche, Hors d'oeuvres and entree. The butter and mascarpone adds the creamy velvety texture and 'sets' the parfait when it's refrigerated.



145gm: \$10.60
1kg: \$31.90



CONFIT GARLIC HUMMUS

Hummus is a Middle Eastern dip, spread, or savory dish made from cooked, mashed chickpeas blended with tahini, lemon juice, and garlic. The standard garnish in the Middle East includes olive oil, a few whole chickpeas, parsley, and paprika. In Middle Eastern cuisine, it is usually eaten as a dip, with pita bread.



145gm: \$8.60
1kg: \$25.90



BABA GANOUSH

Baba ganoush, also spelled baba ghanouj, is a Levantine appetizer consisting of finely chopped roasted eggplant, olive oil, lemon juice, various seasonings, and tahini.



145gm: \$10.55
1kg: \$29.50



WHITE ONION PUREE

White Onion puree. The result is rich and velvety, making the sauce an excellent accompaniment for vegetables, eggs, fish, and meats dishes.



145gm: \$6.80
1kg: \$20.45



WHITE BEAN TRUFFLE PUREE

Woodsy, earthy truffle oil is the perfect complement to nutty and mild white beans in this elegant, easy and impressive White Bean Truffle paste. Spread on toasted sourdough, sprinkle lightly with freshly cracked black pepper and salt for a quick, easy appetizer. Also complements wild proteins.



145gm: \$6.90
1kg: \$20.95



PARSNIP SKORDALIA

Parsnip Skordalia is a Greek dish with garlic, milk, olive oil and lemon juice. Skordalia is usually a side dish of potatoes. We make this version with parsnips as they are more stable when blended. Perfect with seafood as it's very light and refreshing.



145gm: \$7.70
1kg: \$22.90



CCC MAYONNAISE

Cumin, caper and coriander mayonnaise perfect for slaw / remoulades to complement protein dishes.



145gm: \$11.50
1kg: \$44.80



SAUCE GRIBICHE

Personally I love this sauce with poached or grilled shellfish and with the classic Kiwi fish and chips. Other Modern variations may see sauce gribiche paired with vegetables too, such as asparagus and vegetable crudels as a dip.



145gm: \$12.50
1kg: \$46.50



BEETROOT, FIG AND WALNUT JAM

Beetroot, fig and walnut chutney has a deliciously tangy flavor and makes a great accompaniment to goat's cheese, cold meats, barbecued meat, or even as a relish for breads.



145gm: \$11.40
1kg: \$35.50



PEAR, SHALLOT AND PORT WINE JAM

The warm notes of ginger, cinnamon and nutmeg paired with the sweetness of the pears and shallots are exactly what your pork and chicken dishes need.



145gm: \$9.10
1kg: \$27.25



TOMATO KASUNDI

Kasundi is a tomato chutney with cumin, mustard seeds, chili and turmeric which adds rich Indian flavors. This chutney brings balance to Vegan / Vegetarian and poultry dishes.



145gm: \$6.95
1kg: \$20.80



HARISSA PASTE

Harissa is a hot chili pepper paste but has been trending in all cuisines for over the past decade, Native to the Maghreb. The main ingredients are roasted red peppers, Baklouti peppers, spices and herbs such as garlic, caraway seeds, coriander seeds, cumin and olive oil to carry the oil-soluble flavors.



145gm: \$6.90
1kg: \$20.45



ARGENTINIAN CHIMICHURRI

Argentinian chimichurri is made with chopped fresh parsley, oregano, garlic, olive oil, vinegar, and fresh red chili. A colorful and flavorful addition to grilled meats.



145gm: \$10.60
1kg: \$34.80



ROMESCO

Romesco is a tomato-based sauce that originated from Valls, province of Tarragona, in the Spanish region of Catalonia. The fishermen in this area made this sauce to be eaten with fish, I concur it's an absolute delight to serve with freshly caught fish of the day. It has a slight nutty spice to it and is complemented with the freshness of the parsley and coriander.



145gm: \$10.90
1kg: \$32.75



SOUR CHERRY CHUTNEY

Sour cherry chutney, spices and brandy makes a wonderful sauce for turkey, ham and sweet treats like our very own white chocolate cheesecake.



145gm: \$7.30
1kg: \$29.90



SALTED APPLE SAUCE

Salted Apple sauce is inexpensive and is widely consumed. Nothing goes with roasted New Zealand pork like our delicious salted apple sauce.



145gm: \$9.70
1kg: \$39.50



PORK RILLETTE

Rillettes is long slow-cooked pork, which is cooked in its own fat, with a few herbs and seasoning. It's quite simply delicious. Spread rillettes on toasted baguette, sprinkle lightly with freshly cracked black pepper and salt for a quick, easy appetizer.



145gm: \$7.50
1kg: \$25.55



CARAMELISED ONIONS

Soft, richly flavored caramelized onions are a wonderful accompaniment to cold meats, pates and terrines, and make a great base for savory tarts.



145gm: \$8.50
1kg: \$28.50



EGYPTIAN DUKKAH

Duqqa, du'ah, do'a, or dukkah is an Egyptian and Middle Eastern condiment consisting of a mixture of herbs, nuts, and spices. It is typically used as a dip with bread or fresh vegetables for an hors d'oeuvre.



145gm: \$10.95
1kg: \$77.50



AGLIO E OLIO

Spaghetti aglio e olio is a traditional Italian pasta dish from Naples. It is a typical dish of Neapolitan cuisine and is widely popular. Here you have the mix which is ready to go. Just add olive oil to your warm pan and add the mix and gently sauté until you can smell the fragrant, add your al dente spaghetti, season with cracked pepper, salt and parmesan cheese. Simple and delicious!



145gm: \$11.65

1kg: \$38.85



MAPLE WHITE CHOCOLATE CHEESE CAKE

A naughty decadent chunk of filth! I've had so many requests to make more for people that I've had to put a stop to it - there's a lot of guilt involved in feeding people something that probably has 600 calories a slice.



160gm portion: \$6.55

CREME BRULEE

Crème brûlée, also known as burnt cream or Trinity cream, and virtually identical to the original crema catalana, is a dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar.



160gm portion: \$7.50

BRIE DE MEAUX

Brie de Meaux is a French brie cheese, Its name comes from the town of Meaux in the Brie region. Brie has a milky and rich taste underlined by sweet and buttery flavors of mushrooms or truffles and almonds. The cheese pairs perfectly with Champagne, a red Bordeaux or Bourgogne (Burgundy).

100gm: \$7.40

250gm: \$18.50

500gm: \$37.00

1kg: \$74.00



MIMOLETTE AGED

Mimolette is a cheese traditionally produced around the city of Lille, France. In France it is also known as Boule de Lille after its city of origin, or vieux Hollande because of it was originally inspired by the Dutch Edam cheese. Basically, it is matured Edam that is allowed to ripen for around six to nine months, by which time it becomes so hard and brittle that pieces have to be chiseled off in granite-like chunks. The bright, deep tangerine color of the cheese is due to the natural dye, annatto.

100gm: \$6.25
250gm: \$16.25

500gm: \$31.25
1kg: \$62.50



COMTE PETITE RESERVE

Comté is a French cheese made from unpasteurized cow's milk in the Franche-Comté traditional province of eastern France bordering Switzerland and sharing much of its cuisine. The rind is usually a dusty-brown color, and the internal paste is a pale creamy yellow. The texture is relatively hard and flexible, and the taste is mild and slightly sweet.

100gm: \$6.50
250gm: \$16.25

500gm: \$32.50
1kg: \$65.00

