



Tara Lodge

Tamarillo Recipes

Tamarillo Upside Down Cake

Ingredients:

4 tamarillos
150gm butter
200gm sugar
4 eggs
250gms self raising flour
1 drop vanilla essence

Wash & blanch tamarillos, then peel & cut into two

Grease a 20cm cake tin, dust with castor sugar, then line base with baking paper.

Melt the butter & mix with the sugar using an electric beater.

Add the eggs, then the flour and vanilla essence, and keep mixing.

Place the tamarillos, cut side down, on the base of the cake tin.

Gently spoon the cake mix on top and bake at 180oC for 40 mins, or until a toothpick inserted into the cake comes out clean.

Let the cake stand for 5 minutes before turning out. Peel off the baking paper & serve warm with cream or yoghurt. Serves 6 – 8. Super yummy!



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.

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