



Praise for Kumquaterly Produce

“One of my favourite bits of the Riverland is Tolley’s dried Kumquat Krumble. We use it all year round for full Riverland citrus sun flavour, regardless of the season...”

Simon Bryant

HILTON ADELAIDE EXECUTIVE CHEF & CO-PRESENTER OF ABC 1 TV’S *THE COOK AND THE CHEF*

“The two varieties of cumquat Noelle and I worked with were the marumi and the nagami. ...I had the pleasure of taste testing all her trials and her product was nothing short of sensational... Noelle sent me kumquat slices that had been dried using no sugar at all... I found the flavour wonderful for stocks with poultry and venison.”

Maggie Beer

“MAGGIES HARVEST” (P. 561-568) & CO-PRESENTER OF ABC 1 TV’S *THE COOK AND THE CHEF*

“The flavour of kumquat is complex - sweet, bitter and scented all at once... Noelle Tolley’s cumquat glaze is a superb product and can be brushed over over poultry or pork before roasting, or added in tiny quantities to the roasting juices... Noelle also produces dried, sectioned cumquats that are ideal for adding to puddings and cakes.”

Stephanie Alexander

COOK AND AUTHOR OF “THE COOK’S COMPANION” (P. 369) AND ABC TV FOOD FEATURE PRESENTER.

NOTE: Kumquats can be spelt with either K or C.



About the Kumquaterly

Noelle and Ian Tolley bring a lifetime’s worldwide experience to the growing and marketing of their kumquats.



Their Riverland property is a model of sustainability, running mainly on advanced water recycling and treatment methods.

Noelle has spent many years developing the Kumquaterly’s range of products and advocating their use.

the Kumquaterly

Tolley Nurseries Pty Ltd t/as **the Kumquaterly**

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Taste the unique difference of Nagami and Marumi Kumquats





Kumquaterly Products



Adding Kumquats



Preparing Kumquats

The Kumquaterly Specialises in two Asian citrus kumquats high in Vitamin C and both with a distinctive, appealing flavour.

Nagami (tangy - sweet) and Marumi (sweet - rind)

NAGAMI CANDIED KUMQUATS

The delightful unique flavour of tangy-sweet kumquat - excellent with cheese platters

MARUMI CANDIED KUMQUATS

With sweet flesh and sweet rind for a lighter dessert flavour - great with chocolate and nuts

KUMQUAT KRUMBLE

The unique flavour of ready minced candied kumquats for use by busy chefs and cooks in puddings, fruitcakes, pancakes, biscuits and panforte. Adds a distinctive flavour to poultry, game and meat.

Sprinkle on breakfast foods for a fresh Vitamin C boost.

DE-HY FRESH KUMQUATS

Fresh dehydrated fruits cut into mini-slices. NO ADDED SUGAR. Use to flavour meat sauces or add to casseroles of chicken veal and rabbit.

KUMQUAT GLAZE

A delicious and distinctive rich flavoured syrup to baste ham, poultry and meats. Ideal with desserts and cakes.

Nagami and Marumi Kumquats offer a range of flavours to enhance both palate and presentation.

COLOUR *cheese platters for a mix and match flavour.*

CREATE *sumptuous bread and butter puddings, rich puddings, fruit cakes, buns tarts and biscuits.*

SERVE *an after-dinner plate of dark chocolates, candied kumquats, muscatels and almonds.*

DECORATE *ice cream with candied kumquats, drizzle with glaze. Add a liqueur of your choice.*

FILL *large pitted dates with a mix of cream cheese, a touch of ginger and chopped candied kumquats. Add a touch of sherry for indulgence.*

TASTY *and decorative dressing to provide a splash of colour to present hams, roast pork and game.*

BASTE *meat game and poultry dishes with a mix of Kumquat Glaze, meat sauce and stock for a rich and distinctive finish.*

Email us your favourite way to use Kumquats - we love to know. Check our website for other kumquat recipes and cooking suggestions.

At the Tolley's orchard property outside Renmark, some 800 kumquat trees have been grown in terracotta tubs under sustainable conditions.

As the kumquats ripen through early spring to summer, they are hand-picked for quality and processed immediately on-site, aided by Ian's unique engineering genius.

Depending on the ultimate product, they are then sliced, dehydrated, cooked or reduced. Storage in the coolrooms guarantees both top quality and year-round supply of their superb produce for your enjoyment.

