



Seafood Seasoning

An inspired blend of green herbs and seaweed with a formidable supporting cast - each element in perfect proportion - it really does make seafood sensational!



Lamb Seasoning

A clever blend, designed to celebrate the natural sweet flavour of lamb with a fascinating angle - two layers of lemon: the first to excite the palate - the second to linger...



Poultry Seasoning

All the flavours poultry loves, with ginger, mustard and sage to balance the richness, a touch of sugar to carry and expand the onion and sage, and help the browning.



Grill Seasoning

Designed with spices that come to life on the grill: simply the best on pork - it works well on chicken or beef too - makes a great butternut roast!



Beefsteak Seasoning

Made for beef: all the flavour-favourites to enhance the beefiest notes - with a surprise accent - and its super-delicious on tomatoes too...

BRAND INFORMATION

Cape Treasures is a delicious food story - it is a "people with a real love of food" story - it is a "people with a genuine concern for people" story - it is a "making good food wonderful" story.

Charming, authentic and 'real', the depth of flavour is built from layer upon layer of choice ingredients - its pure goodness. The people who make Cape Treasures love their products, they care how they make them and they care about what goes into them... Isn't that good to know?

Cape Treasures is a good food story - but it is built on a solid fair trading foundation. At its heart is Turqle's commitment to transparency, sustainability and accountability; the process of fair trade and fair trading and of supporting and growing opportunities in South Africa. At its most basic, its about playing a role to create and maintain fair trading chains - from the farm to the fork. Healthy fair trading businesses will create resilient industries, strong communities and wholesome families.

GENERAL

"The brief was simple: construct 'one-tub' flavour solutions to highlight the unique flavours of the most popular proteins - make lamb taste 'lambier', make seafood sensational - make it impossible for the cook to get it wrong - make it so delicious that people will buy it again and again and again..."

USES

SEAFOOD SEASONING

An inspired blend of green herbs, supported by lemon and garlic (and the tiniest spark of chilli to alert the palate), makes a great foundation for the spice accents. Seaweed provides the umami - the bridge for all the savoury flavours. Flower petals and mint accent the fresh sea-flavours - this is what makes Seafood Seasoning sensational.

Not just for fish - this blend works on all seafood - grilled, fried or baked.

Making a seafood stew? Season with Seafood Seasoning... Add a little to season a white wine butter sauce to serve with poached white fish. Great with vegetables too: boiled baby potatoes, steamed green beans, mange tout peas, asparagus and artichokes - makes an excellent seasoning for a Hollandaise sauce!

Sprinkle over seafood before grilling, frying or baking – add a little more after cooking and serve with a lemon and herb butter sauce. Also great on green beans, peas, asparagus and new potatoes.

LAMB SEASONING

Make delicious lamb flavour the hero of the meal: Rosemary, garlic, mustard and lemon provide the perfect platform for the sweet flavour of lamb. White and black pepper add the punctuation - bayleaf, paprika and nutmeg provide the background. A clever blend with two layers of lemon flavour - a level that makes a bold entrance, excites the palate and make way for a subtle, lingering lemon background.

Lamb Seasoning also works exceptionally well on roast potatoes, parsnips, onion, shallots and garlic. It adds a spike of interest to green beans : melt a little butter, season with Lamb Seasoning and drizzle over steamed green beans just before serving. Use a little lamb seasoning to spice up the gravy of roast lamb - after deglazing the roasting pan with a little white wine.

Sprinkle over lamb before grilling, frying or roasting. Also great on roast potatoes, parsnips, onions, shallots and garlic.

POULTRY SEASONING

All the flavours poultry loves, with ginger, mustard and sage to balance the rich skin flavours, a touch of sugar to carry and expand the onion and sage and help the browning with a touch of turmeric.

Sprinkle over the bird (be generous - poultry skin is notoriously resistant to flavouring) - allow to rest for 15 minutes - and roast or grill : its equally suited to chicken, large turkeys, tiny quails, guinea fowl and duck. Make a gravy from the pan-juices - if necessary, add a bit more seasoning - and a squeeze of lemon or a splash of vinegar (the acid makes the other flavours 'pop').

CAPE TREASURES POULTRY SEASONING TUB: GRILLED CHICKEN

Making a stuffing? Add a little Poultry Seasoning. Adds interesting echo-accent to fruity sauces to serve with festive turkeys, a baste for quail or with sweet wine in a guinea fowl glaze. Works exceptionally well on parsnip and onion roast with garlic and thyme - serve with dried onion flakes and slivers of toasted almond.

Season a beetroot and butternut roast (roast in separate dishes to prevent the beetroot colour from spreading to the butternut!) - serve with Cape Treasures Fig Balsamic Reduction, toasted pumpkin seeds - and if its a main dish for vegetarian friends, slices of fried Halloumi and fresh, sweet rocket. Rub into and under skin before roasting or grilling. Also great with roast vegetables.

GRILL SEASONING

One of the seriously clever blends - the spice flavours are chosen to improve on the grill: cumin and coriander provide the classic flame-grill flavours (helped by a touch of hickory). Chilli and garlic oil start their work before the meat gets to the grill, while the ginger and mustard support the meaty flavours with warm undertones. Great with chicken or beef - it is simply stunning on pork!

For vegetarian friends, make a butternut roast: Toss chunks of butternut, red pepper, onion petals and whole cloves of garlic in some olive oil - sprinkle with Grill Seasoning and roast in a moderate oven. In a pan, toast some chopped peanuts - before removing from heat, season with Grill Seasoning - use as a topping/garnish for roast butternut.

BEEFSTEAK SEASONING

Made for Beef: Steak, burgers or roast beef - the generous overtone of garlic is cleverly fragranced with white, green and black pepper - and a surprise accent of juniper, while mustards provide a lingering, sweet warmth on the base of paprika and bell peppers.

Paint the steak with olive oil, sprinkle a little seasoning - rest for 10 minutes, grill and just before removing from grill, sprinkle with another light layer of seasoning.

Beefsteak Seasoning is also great on tomatoes. For vegetarian friends: dredge some mini roma tomatoes and onion petals (and/or strips of red bell pepper) in olive oil, sprinkle with Beefsteak Seasoning - roast until skins start to split, serve with a pesto made of sundried tomatoes, olive oil, parmesan cheese and some pine-nuts - season with Beefsteak Seasoning. Serve on hot gnocchi or pappardelle pasta.