

## **CWA of NSW Product of the Week – Cherries**

Cherries are favourite amongst many Australian households. The main production season is mid-November through to mid-January.

Cherries are produced in all states, with NSW and Victoria being the two largest producers. The Tasmanian cherry industry has expanded rapidly in recent years and is currently the third largest producing state. The main focus for the Tasmanian cherry industry is the export market due to its free pest and disease status.

South Australia is the fourth largest producer with the bulk of its production sold interstate, and only a small market share going export. Western Australia and Queensland are relatively small producers with the primary focus being on the domestic market.

### **Recipe:**

Chilli Cherry Sauce

#### **Ingredients:**

500g cherries, pitted  
2 tsp freshly grated ginger  
2 small red chillies, finely chopped  
2 tbsp lemon juice  
1/4 tsp ground allspice  
1 tsp ground cinnamon  
1 cup raw sugar

#### **Method:**

1. Place all ingredients in a saucepan and gently simmer for 1/2 hour.
2. Take off the heat and mash with a potato masher. Set back on heat and simmer for another 15 minutes, stirring constantly.

Note: This sauce can be bottled and kept in the refrigerator for 4 weeks. It is also great served on hot buttered toast for breakfast.

#### **To serve:**

Slice the terrine and place on a plate with some of the sauce and slices of pumpernickel bread. Serve with a simple salad of baby rocket leaves and sliced baby Roma tomatoes drizzled with balsamic vinegar and olive oil.

**Source: *The Cherry Growers Association of South Australia***