



A new café on the heights

Halfway between Albany and Denmark, on the heights of Youngs Siding, you will discover a new and exciting opportunity for an excursion. Claudia and Björn Form have made one of their dreams come true. They recently opened the Bushfood Factory and Café in the middle of their plantation. Indeed, here you will find something new and different, a first in Western Australia.

After having spent years with sowing, planting and testing several different Australian native food plants, and to give the final perfect touch to their unique tasting products, they have decided to display them in a shop next to a café. These products are commercialised under the Registered Trademark "Flavours of Oz". Those who already know these gourmet products will now have the opportunity to taste innovative modern dishes integrating their bushfood products.

The achievement of this project, which has been in their mind for years, combines also their respective preferred activities. He takes care of the plants and she looks after the café and the customers. Sensitive to environmental protection, they have integrated environmentally friendly aspects in the concept of the café such as solar panels for hot water and double insulation of walls and ceiling. The hot air from the ceiling is ducted and used in the process of the bushfoods.

The road from the main gate to the top of the property is lined with young trees and bushes that Björn has planted to attract wildlife and create windbreaks. More than 5000 local native plants

(plus more than 2000 food plants) have been planted on their property of 50 acres. The top of the property on Tennessee Hill offers breathtaking views overlooking the plain from the Wilson inlet to the Porongurup and Stirling Ranges. Two chalets of a highly original shape can be rented under "Tennessee Hill Chalets". The last part of the access road goes around the plantation with a plunging view on The Bushfood Factory and Café.

Beside the speciality dishes integrating bushfoods, the chef Claudia also offers curries. She has over 25 years experience in preparing curries and offers a choice of 3-4 different "curries of the world" with side dishes; each week one new curry is offered. While travelling through Asian and Middle Eastern countries, she learned how to refine her preparation technique and specifically diversify the taste of her curries. She also prepares all spice blends from scratch.

In some of her curries she uses various spices from bushfood plants, that required weeks of trials to refine taste and flavours. These spices are from their plantation and will add a stronger flavour due to their freshness. Claudia pays a particular attention to the importance in preparing dishes that do not contain preservatives, additives etc., and she can always propose at least one dish specially adapted to your dietary needs (gluten free, vegan and dairy free).

No matter whether you would like to enjoy a delicious lunch or a relaxing afternoon café with homemade cakes, The Bushfood Factory and Café should be your first choice.



The Bushfood Factory and Café

NOW OPEN
All days from 10am to 5pm during school and public holidays

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Zucchini Pickle

- 1 kg diced zucchini
- 500g brown onions
- 5 cups vinegar
- 2 cups sugar
- ¼ cup salt
- Optional extras - one large red capsicum diced and or 2-3 corn cobs shucked

Boil together for a few minutes

Thicken with 2/3 cup plain flour

- 1 tablespoon mustard
- 1 tablespoon curry powder
- 1 tablespoon turmeric

Mix together with a 1 cup extra of vinegar to form a smooth paste. Add to the zucchini mixture and boil together for another few minutes. Bottle while hot.

Try slicing zucchinis and baking brushed with oil, garlic and herbs. Place on small toasts (crostini) top with blue cheese and grill. Awesome finger food with drinks or as an entree.