

BUSHFOOD

Riberry / Small leaf Lillypilly
Syzygium leuhmannii
MYRTACEAE



ONE of the most well known of our native bushfood fruits, this tree is popular in parks, streets and gardens in Queensland and New South Wales. Found in the wild from Cooktown in north Queensland to Kempsey in New South Wales it can reach over 20m in its rainforest habitat, but is more commonly seen at no more than 10m.

Small glossy green leaves, with their distinctive raindrop-tips, are first flushed red when they emerge in the growing season after rain. Many people grow this plant for its attractive foliage, in addition to flowers and fruit.

White power-puff blooms appear in late spring and summer, followed by clusters of red pear-shaped fruit from November to January.

Culture

Full sun is best although the plant will tolerate light shade.

Best growth is achieved in deep rich organically enriched soils that are well mulched, however the plant can tolerate a wide range of soils.

Can be grown as a hedge with regular pruning, or as a pot specimen.

Once established it has exhibited good frost tolerance but only mild drought tolerance.

Fertilising is not necessary provided mulch is replenished each year.

Minimal pests and diseases are noted for this plant, unlike with other lillypilly specimens. If sooty mould is a problem use a natural oil-based product.

BUSHFOOD FACTS

Fruit Flavour: somewhat subtle clove flavour.

Use: jam, chutney, tarts, meat sauces and cakes.

Image by Paul Hoffmann.



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Rosemary scented Qld scallops, fondant potato, riberry cream (serves 4)

subTropical
Gardening
and landscaping in warm climates

Ingredients

Measure

Method

Scallops

Scallops
Rosemary stems
Olive oil
Salt
Pepper

480g
¼ bunch
15ml
4g
2g

Put each scallop on a rosemary stem as per kebab making. Sear off scallops in olive oil. Season with salt and pepper.

Fondant potatoes

Potato (désirée)
Olive oil
Garlic
Thyme
Rosemary
Fish stock

500g
15ml
10g
1/8 bunch
1/8 bunch
750ml

Cut potatoes in a round shape (use a cutter) counting 2 per person. In a pan, sweat off garlic, thyme and rosemary in olive oil to release the flavours. Add the potatoes. Slightly brown and add fish stock. Simmer until cooked. Remove potatoes from stock and sear in olive oil to give them a nice golden crust.

Lillypilly cream

Golden shallots
White wine
Fish stock
Ribberies
Butter
Cream

25g
60ml
150ml
60g
10g
30ml

Dice shallots finely then sweat off in butter. Add pitted ribberies and white wine – reduce by ¾. Add fish stock and simmer until reduced by half. Add cream and reduce to desired consistency. With a hand blender mix the sauce and strain. Adjust seasoning to taste.

On a plate set 2 potato fondants, set the scallops around and drizzle with the cream. Bon appétit!

