

ABOUT US

TASTEOLGY is a small family affair, created by Nigel Burke & Sara Lundgren. Nigel has always had a passion for cooking and can usually be found in the kitchen, experimenting with new flavours and culinary combinations. Coming from a homewares background, Sara has a strong creative eye, and loves working with packaging and typography. By combining these passions, TASTEOLGY was born.

TASTEOLGY is created with the everyday chef in mind, we want to give you the tools and flavours you need to keep creating in the kitchen. We also encourage everyday luxury, we believe in transforming everyday items to something special. Instead of hiding your spice bottles in the cupboard we encourage you to bring them out, make them a part of your décor.

We don't take shortcuts when it comes to materials or ingredients, it is important to us that each and every product we make is made from the best possible ingredients.

Whoever you are, and whatever your kitchen ambitions may be, we hope you will enjoy our products as much as we enjoyed making them for you.

SALTS

All TASTEOLGY salts and salt mixes are 100% natural and no preservatives, additives or flavouring oils have been used. The taste you get from our salts come straight from the herbs used and is completely natural. The herbs we use are all dried before they go into our mixes.

The salts are made with a base of sea salt, harvested ethically from the Great Barrier Reef here in Australia. To harvest the salt a large quantity of water from the most pristine parts of the barrier reef is trapped and allowed to evaporate naturally in the sun. Once this process is over we are left with flake shards, which are then broken in to crystals to create rock salt. Our salt has not been pumped, refined or gone through any process to achieve the end result. It has been naturally dried and shattered by a manual process. Unlike common salt, natural sea salt contains sodium as well as other many important trace minerals.

Before a new salt mix is created we spend a lot of time experimenting with new herbs and spices and researching where in the world we can find the best quality ingredients for our new creation. We take great care to source the finest ingredients for our mixes, which means the ingredients are sourced from all over the world. Our sage is grown in Bolivia, the Majoram we use is from Morocco and our peppercorns are harvested in Vietnam. When we get our ingredients, our salts and salt mixes are blended and bottled here in Australia.

The salts come in an oversized, high quality glass grinder bottle with a ceramic grinder which allows you to adjust the thickness of the granules. The bottle is made with sustainability in mind, and allows you to refill the bottle with one of our refill packs when empty, giving you a grinder you can use for many years to come.

The shelf life of our salt mixes and peppercorns is 24 months from packing date, while our straight salts will last for three years. They should be stored in a cool and dry place away from direct sunlight.

OLIVE OIL

Our olive oils are made from locally harvested Australian olives. They are 100% natural.

TEAS

Our teas are made from blends of organic leaves and come in three kinds:

ME TIME

We all need to take a timeout sometimes, curl up in our favourite seat and enjoy nothing but a steaming cup of relaxing tea and our own company. This tea is carefully mixed to relax your senses, giving you a well deserved moment of Me Time.

Steep at 100c for 3-5 mins. Store at room temperature.

Ingredients: Lemon Balm, Pink Rose Petals, Valerian Root, Chamomile, Lemon Myrtle.

SLEEP MAMA

Being a mum is hard work, and on those days when we fumble around in a sleep deprived fog uninterrupted sleep seems like a long-gone luxury. Our Sleep Mama tea is a soothing, caffeine-free blend of organic leaves including Chamomile, Lemon Balm, Rooibos and Valerian Roots, which aim to calm the body and mind and prepare it for bedtime. It's a perfect combination to ensure a good night's rest. There is something about a nice soothing cup of tea at night, the very act of brewing tea and sipping on it is a calming ritual which will help you wind down after a busy day. So sip away, rest your head, and sleep tight mama!

Steep for 5 mins at 100c. Store at room temperature.

Ingredients: Chamomile, Lemon Balm, Rooibos, Valerian Root, Cinnamon Chips, Lemon Peel.

BUT FIRST, TEA

We all need a little something to kick start our day – a cup or two of this breakfast blend is the perfect wake up call. Akin to a traditional Earl Grey, this is a citrusy affair that combines Sri Lankan black tea with orange, lemon and floral flavours that is sure to put a spring in your step!

Steep at 100C for 3 – 5 minutes. Store at room temperature.

Ingredients: Black tea, Bergamot, Orange, Lemon, Cornflower

BALSAMIC VINEGARS

Our Red Balsamic is a dark, thick balsamic dressing with the added sweetness of fig. It is made from Italian balsamic vinegar of Modena and is delicious on salads and in marinades.

Our White Balsamic is light and delicate in taste, and great as a dressing, base or marinade. Being lighter than our Red Balsamic, it works perfectly with chicken, fish and salads.