4 ON TREND FLAVOURS

Succulent roasts with their beautiful brown caramelised flavours are best offset by a tangy, kicky mustard. This year though, give a fruity twist to your mustard with these Austrian mustards that come in flavours like fig, apple, mango, quince and apricot. Pep up salad dressings, use them as accompaniments to a charcuterie or cheese board, or spread it on the skin of a roast towards the end of its roasting time and pop it back in the oven for another three to five minutes for a sweet, crispy skin.

Furore Fruity Mustards, $8.95 per bottle (180g), available at Huber's Butchery, 18A Dempsey Road, Tel: 6737 1588.

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