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Sausages go gourmet

Desiree's Fine Foods is the brainchild of Stuart and Desiree McKinnon who started their business in Fyshwick 12 years ago, determined to improve the quality of sausages and ready-made meals available in Canberra.

They produce gourmet sausages and meals, including curries, casseroles, family pies and baked products. Where possible, they source ingredients locally.

Their sausages, introduced two years ago, do not contain preservatives, premixes, frozen ingredients, flavour enhancers or other artificial additives. All the spice and herb flavourings are made from scratch to the owners' recipes.

Stuart McKinnon, at right, says some of Desiree's recipes have been influenced by customers at the Capital Region Farmers' Market, where they have had a Saturday stall for the past three years.



"Canberra has a lot of residents of European background and some of our customers remember sausages from their home country," he says.

The gourmet sausages are made in small batches once a week. The couple sources primary cuts of meat, or sometimes seafood, from which they trim excess fat and sinew, then mince coarsely. It is mixed with fresh and dried herbs, spices and seasonings and extruded into natural casings.

The range includes andouille; beef with red wine, bacon and mushroom; boerewors; chicken tikka; Italian pork and veal; lamb kofta; kangaroo with bush pepper and shiraz; and spiced duck with orange and red currants.

■ This article was contributed by the Capital Region Farmers' Market.