

as seen in

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Tarryn Zail-Wise started out making dressings for her family and friends, but they proved so popular she has now made a mini-industry out of producing them.

'Basically I used my mum's recipe and friends raved about them, so I started making them from home,' Tarryn explains.

You don't have to be Einstein to work out why they're called yumm dressings. It's been five years now since Tarryn began marketing her range of fresh and natural salad dressings.

From her base in South Caulfield, Tarryn makes the dressings for farmers' markets on the Mornington Peninsula and in Melbourne.

Her most popular dressing is 'very original' salad dressing, which is a blend of sesame oil, garlic and local herbs.

'poppy splash' has also proved a winner and consists of red wine

vinegar with poppy seeds and Spanish onion.

'maple zest' is another favourite popular with her loyal clientele.

Available in 250ml or 500ml bottles, yumm dressings contain no artificial flavours, colours or preservatives.

Tarryn says her dressings have won awards at both the Melbourne and Sydney fine food shows.

Inspired by her success, Tarryn plans to release a new dressing later this year with the intriguing name of 'thai zing'.

She says the dressing can be used on salads or in stir-fries, as well as providing a refreshing alternative as a dipping sauce.

Keep an eye out for yumm dressings at your local farmers market or visit Tarryn's website.

Alternatively you can phone Tarryn on 0411 146 514 if you want to know more.

Want to eat more salads?

Dress them in yumm dressings fresh and natural salad dressings.

It's true, yumm dressings range of award-winning, fresh and natural salad dressings taste that good, you'll be looking for reasons to eat more salad! Try for yourself at the Mt Eliza farmers market.

www.yummdressings.com.au



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