



ALL-TIME FAVOURITE

RECIPES



CASSEROLES, CURRIES, BOLOGNESE AND MORE!



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FRUIT CHUTNEY

Perfect in a sandwich, burger, wrap or with a pie. Or, bring your entertainment platter to life by pairing Rosella Fruit Chutney with your favourite cheese.

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CONDENSED TOMATO SOUP

This legacy Rosella recipe has the rich, full-bodied taste that Australians love, and is a versatile pantry staple with a cult following. Perfect on its own or used as a recipe base for a range of delicious meals.

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COCKTAIL ONIONS

The perfect appetiser and party snack. Enjoy anytime or serve on a cheese platter or combine with vintage cheese and cabanossi on a toothpick. Let Rosella Cocktail Onions bring out the real entertainer in you!

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THE ROSELLA STORY



Rosella has been part of Australians' lives for over 125 years – since our humble beginnings in a backyard in Carlton, Victoria in 1895. We've been through wars together, droughts, bushfires, and even pandemics!

At Rosella we've always been focused on Australian families – bringing a little taste, enjoyment and Aussie pride to their everyday meals and special occasions. As Australia has changed and evolved over the last 125 years, so has Rosella, but we'd like to think that we've stayed true to ourselves as well. This cookbook is a modern representation of how the great array of Rosella products can be used to create great Australian family moments.

We hope you enjoy it as much as we've enjoyed making it (and the recipes within it!).

All the best
TEAM ROSELLA

WE'D LOVE TO SEE SOME OF YOUR RECIPES AND CREATIONS! PLEASE SHARE ON:



ROSELLA AUSTRALIA



@ROSELLA_AUSTRALIA

Where it all began

BACKYARD BEGINNINGS

Two Carlton mates begin a backyard venture of fruit preserves and sauces. They called the company Rosella, evoking its incredible instincts for selecting only the ripest fruit. These instincts paid off, with Australians immediately falling in love with their products.

1895



1905



THE FIRST FACTORY

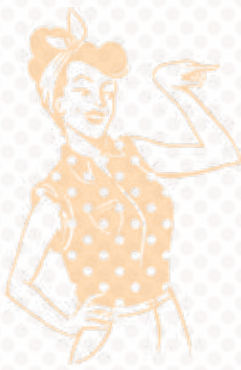
Partners H.R. McCracken (a commission agent) and T.J. Press (a grocer) converted their backyard jam and fruit preserving operation into a larger concern with the financial backing of Frederick John Cato (of grocery chain Moran & Cato). Beginning with a small factory in Flinders Street, Melbourne, Rosella Preserving Company opened its Richmond, Victoria, factory in 1905. Tomato sauce was first produced in 1899.

INTERSTATE EXPANSION

In 1918 Rosella extended manufacturing operations to Adelaide, with a factory in Kent Town, and in 1925 opened a factory in Rosebery, Sydney. In 1927, the company acquired a factory site in Hobart so Tasmanian soft fruits could be processed on the spot. From 1930, the Adelaide factory became the manufacturing centre for Rosella pickles.

1918





1931

MORE THAN 1000 EMPLOYEES

The Adelaide Mail reported in 1931 that the Rosella Preserving Company had more than 1000 employees. At this point the company was producing around 100 different product lines. Reporting on the Sydney Show in 1937, The Farmer and Settler wrote that,

'Prominently displayed were the famous Rosella Tomato Sauce, 14 varieties of soups, jams, canned fruits, beans, sausages and vegetables, spaghetti, pickles, puddings and a range of diabetic sugarless foods. Other products too numerous to mention combined to make a magnificent general exhibit'

As well as sales within Australia, by the early 1930s, the company was exporting to New Zealand, South Africa, Britain, Sweden and other countries.

SALE TO UNILEVER

When Rosella was sold to Lever & Kitchen (which later became Unilever) in 1963, there were six factories. Under Unilever's ownership the range was rationalised and in 2003 the brand was sold to the privately owned import-export company Stuart Alexander. Unilever continued to own the manufacturing operation.

1918



2006 - TODAY



ACQUISITION BY SABRANDS

The brand was sold once more, in 2006, to Gourmet Food Holdings, but the new owner was placed into receivership in 2012. When no buyer emerged for the brand the remaining factory (in Sydney) closed down in March 2013. The Rosella brand was later acquired by another private family company, Sabrands Australia, who continue the Rosella Tradition, proudly providing Australians with a great tasting range of Sauces, Chutneys, Relishes, Pickled Onions and Soups.

THIS RECIPE IS
IDEAL TO USE
UP LEFTOVER
COOKED
VEGETABLES.



BUBBLE AND SQUEAK FRITTERS

A classic Australian bubble and squeak recipe made with leftover roast vegetables. Top with an egg and serve with Rosella Fruit Chutney for an easy lunch or dinner recipe using leftovers.

PREP TIME: 15 MINUTES **COOK TIME:** 20 MINUTES **SERVES:** 6 **DIFFICULTY:** EASY

INGREDIENTS

1 small onion, finely chopped
½ cup (75g) plain flour
2 eggs
¼ cup (60ml) milk
¼ cup (60ml) *Rosella Fruit Chutney, plus extra for serving*
750g leftover roasted or cooked vegetables (see tips)
Salt and pepper to taste
Oil for shallow frying
Fried eggs for serving

METHOD

1. Combine onion, flour, eggs, milk and fruit chutney in a large mixing bowl. Mix well and add chopped leftover vegetables. Season with salt and pepper.
2. Heat oil in a frying pan over medium heat. Using a ⅓ cup measure, spoon batter into pan. Fry 3-4 minutes each side or until golden and cooked through. Transfer to a tray lined with paper towel. Keep warm while cooking the remaining fritters.
3. To serve, stack 3 fritters per person and top with a fried egg. Serve with extra fruit chutney.

TIPS

- We used roasted potato, sweet potato and carrot, and cooked peas, cabbage and Brussels sprouts.
- This recipe is ideal to use up leftover cooked vegetables or vegetables left in the crisper at the end of the week.
- Substitute roasted vegetables with frozen vegetables. Steam, boil or microwave then follow the recipe.



YOU CAN USE
ANY TYPE OF
SAUSAGE FOR
THIS RECIPE.



SAUSAGES IN ONION GRAVY

The secret ingredient in this flavoursome onion gravy is a jar of Rosella Fruit Chutney. Onion gravy is Australia's favourite way to enjoy a good “bangers and mash” dinner any time of the year.

PREP TIME: 10 MINUTES **COOK TIME:** 20 MINUTES **SERVES:** 4 **DIFFICULTY:** EASY

INGREDIENTS

8 sausages
1 large onion, sliced
2 cloves garlic, crushed
3 teaspoons plain flour
1¼ cup (310ml) beef stock
250g jar Rosella Fruit Chutney
2 tablespoons soy sauce
1 tablespoon chopped fresh parsley
Creamy mashed potatoes and steamed green peas, to serve

METHOD

1. Cook sausages in a large pan over medium heat for 8-10 minutes or until golden brown. Transfer to a plate.
2. Add onions and garlic to the same pan and cook 5 minutes, or until onions have softened. Add flour and cook for 1 minute.
3. Stir in stock, fruit chutney and soy. Simmer until thickened. Return sausages to pan and reduce heat to low. Cook uncovered until warmed through. Sprinkle with chopped parsley and serve with mashed potatoes and steamed green peas.

TIPS

- Use any type of sausage. Adjust cook time accordingly for thicker or thinner sausages.



**IF SHORT
ON TIME,
OMIT BAKING
CASSEROLE
AND SERVE
IMMEDIATELY.**



INDIAN CHICKEN CURRY AND RICE CASSEROLE

This easy chicken curry is baked with rice on top, creating a crispy topping for an Indian dinner with a twist!

PREP TIME: 25 MINUTES **COOK TIME:** 40 MINUTES **SERVES:** 4 **DIFFICULTY:** EASY

INGREDIENTS

1 tbsp olive oil
1kg chicken thigh fillets, cut into 4-5cm pieces
1 diced onion, 2 finely sliced onions
1 clove garlic, crushed
¼ cup (75g) mild korma curry paste
1 x 250g jar Rosella Fruit Chutney
1 cup (250ml) chicken stock
¼ cup (60ml) plain Greek yoghurt
2 x 250g packets microwave basmati rice
½ cup (75g) butter
45g slivered almonds

METHOD

1. Heat oil in a large heavy-based ovenproof pan over medium-high heat. Brown chicken in batches and transfer to a plate. Set aside.
2. Add diced onion and garlic to pan. Cook, stirring often, over medium heat for 3-4 minutes until onion is tender. Stir in curry paste.
3. Return chicken to pan. Stir in chutney and stock. Bring to the boil. Simmer gently, uncovered, for about 15 minutes, or until chicken is cooked and sauce is slightly thickened. Remove from the heat. Stir in yoghurt.
4. Preheat oven to 200°C/180°C (fan-forced).
5. Follow packet directions to heat rice and transfer to a bowl, breaking up the grains.
6. Heat butter in a small pan until foamy. Add sliced onions and cook until softened and turning golden. Add almonds and continue to cook until both onions and almonds are golden and toasted. Add ¾ of onion mixture into the rice and mix well. Spoon rice mixture over the curry. Scatter remaining onion and almonds over the top. Bake 10-15 minutes, or until rice is crispy.

TIPS

- Serve this curry with a fresh side salad of sliced cucumbers, cherry tomatoes and thinly sliced red onions.





SWEET AND SAVOURY SAUSAGE CURRY

This traditional Aussie sausage curry is made with Rosella Fruit Chutney and apples for that sweet and savoury taste you grew up with.

PREP TIME: 15 MINUTES **COOK TIME:** 20 MINUTES **SERVES:** 4 **DIFFICULTY:** EASY

INGREDIENTS

1 tbsp oil
6-8 pork sausages (approx. 600g)
1 onion, finely chopped
2 cloves garlic, crushed
1 ½ tbsp mild curry powder
1 x 250g jar Rosella Fruit Chutney
1 ½ cups (375ml) beef stock
1 large carrot, sliced on the diagonal
1 large (230g) Granny Smith apple, peeled, cored and cut into chunks
80g green beans, halved
Chopped parsley and steamed rice, to serve

METHOD

1. Heat oil in a large, deep non-stick pan over medium heat. Add sausages and cook until just browned. Transfer to a plate and cut each sausage in half. Set aside.
2. Drain off any excess oil, reserving 1 tbsp. Heat over medium heat and add onion and garlic. Cook for 3 minutes.
3. Stir in curry powder and cook for 30 seconds. Add fruit chutney, stock and carrot. Cover and bring to a simmer. Cook for 10 minutes.
4. Return sausage to pan along with apple and beans. Cook 5-8 minutes or until vegetables are cooked through. Serve topped with parsley and steamed rice.



**THIS STEW
IS GREAT
FOR BATCH
COOKING.**



SLOW COOKER BEEF STEW WITH FRUIT CHUTNEY

This old-fashioned beef stew has a sweet and savoury flavour thanks to the addition of Rosella Fruit Chutney. Generations of cooks have been using this secret ingredient to make this classic Australian beef stew recipe.

PREP TIME: 25 MINUTES **COOK TIME:** 4-8 HOURS (SLOW COOKER) OR 3½ HOURS (OVEN)
SERVES: 4 **DIFFICULTY:** EASY

INGREDIENTS

2 tbsp plain flour
Salt and pepper
1.5 kg beef chuck steak,
trimmed, cut into 5cm cubes
3 tbsp olive oil
1 large onion, sliced
2 cloves garlic, crushed
1 tbsp fresh thyme leaves
2 tbsp tomato paste
½ cup (125ml) dry red wine
¾ cup (185ml) beef stock
1 bunch baby carrots, washed
and trimmed
2 stalks celery, sliced on diagonal
into 2cm pieces
1 x 250g jar Rosella Fruit Chutney
⅓ cup chopped parsley
Creamy mash potato and
steamed green beans, to serve

METHOD

1. Season flour with salt and pepper and coat the beef cubes.
2. Preheat a large frying pan on medium-high heat. Add 2 tbsp oil and brown the beef on all sides, in batches. Transfer to slow cooker.
3. In the same pan, heat remaining oil. Add onion, garlic and thyme. Cook, stirring often, over medium heat for 3-4 minutes until onion is tender. Stir in tomato paste. Add red wine. Bring to the boil.
4. Transfer onion mixture to the bowl of slow cooker. Add stock, carrots, celery and chutney.
5. Cover and cook on HIGH for 4-6 hours, or LOW for 7-8 hours. Top with chopped parsley. Serve with mashed potato and beans.

TIPS

- To cook this recipe in the oven, preheat oven to 160°C/140°C (fan-forced). Follow recipe up to the end of step 3, using a large stovetop and ovenproof casserole. Add beef back to pot, cover and cook for 3 hours in the oven or until tender. Top with chopped parsley and serve with mashed potatoes and beans.
- This stew is great for batch cooking. Place portions into sealed containers. Label and freeze for up to 2 months. Defrost in the fridge overnight and then warm in a low oven, on the stove or in the microwave.





SUBSTITUTE
BEEF MINCE
FOR PORK
AND/OR VEAL
IF PREFERRED.

ROSELLA CLASSIC BOLOGNESE SAUCE

This classic Bolognese sauce uses Australia's favourite, Rosella Condensed Tomato Soup. It's a wonderful freezer-friendly pasta sauce that's ideal for spaghetti, lasagne, pie fillings and more.

PREP TIME: 10 MINUTES **COOK TIME:** 35 MINUTES **SERVES:** 4-6 **DIFFICULTY:** EASY

INGREDIENTS

2 tbsp olive oil
1 onion, finely chopped
2 cloves garlic, crushed
1 carrot, finely diced
1 stick celery, finely diced
500g beef mince
1 tsp dried Italian mixed herbs
390g carton Rosella Condensed Tomato Soup
1 x 400g can chopped tomatoes
1 cup (250ml) water
500g dried rigatoni or spaghetti
Grated parmesan to serve

METHOD

1. Heat oil in a large pan over medium-high heat. Add onion, garlic, carrot and celery. Cook 3-5 minutes to soften.
2. Add mince, breaking up the lumps until brown and crumbly. Stir in herbs and cook for a further minute.
3. Stir in condensed tomato soup, canned tomatoes, water and mix well. Partially cover and simmer for 20-25 minutes or until meat is cooked and sauce has thickened.
4. Meanwhile, cook pasta according to packet instructions. Drain and toss through Bolognese. Serve topped with grated parmesan.

TIPS

- Make a double batch and freeze in portions. Place in an air-tight container and freeze for up to 3 months.
- Substitute beef mince for pork and/or veal if preferred.
- Use this sauce as a base for other recipes including lasagne, as a pie filling or cottage pie.



**BOTH GREEN
AND SAVOY
CABBAGE WILL
WORK FOR THIS
RECIPE.**



VEGETARIAN CABBAGE ROLLS

Filled with rice, grains, mushrooms and more veggies, these vegetarian cabbage rolls cooked in Rosella Condensed Tomato Soup make a great family meal. Serve them with mashed potato or crusty bread to soak up every drop of that tasty tomato soup.

PREP TIME: 30 MINUTES **COOK TIME:** 30 MINUTES **SERVES:** 6 **DIFFICULTY:** EASY

INGREDIENTS

8-10 large green cabbage leaves
2 tbsp olive oil
1 onion, chopped
2 cloves garlic, minced
200g white mushrooms, finely diced
½ cup finely diced carrot
½ cup finely diced zucchini
250g microwaveable sachet of 7 ancient grains (or any other type of microwave rice)
2 eggs
Salt and pepper to taste
2 x 390g cartons Rosella Condensed Tomato Soup
1 cup (250ml) vegetable stock
Basil leaves for garnish
Mashed potato and crusty bread, to serve

METHOD

1. Steam cabbage leaves and set aside to cool (see tips). Heat oil in a large deep pan and cook onion, garlic and mushroom for 3 minutes. Add carrot and zucchini and continue cooking for a further 5 minutes or until softened. Transfer to a bowl and cool slightly.
2. Add unheated 7 ancient grains sachet and eggs. Season with salt and pepper. Add 2 tbsp of condensed tomato soup to the mixture and mix well. Set aside.
3. Transfer steamed cabbage to a chopping board and pat dry with paper towel. Cut out thick centre vein from each cabbage leaf. Spoon 2 heaped tbsp of mixture along the base of the leaf. Roll up cabbage leaf, folding in sides, to enclose filling. Repeat with remaining leaves and filling.
4. Add condensed tomato soup and stock to a large deep pan. Bring to a simmer and nestle cabbage rolls in the sauce in a single layer. Cover. Reduce heat to low and simmer for 20-25 minutes.
5. Garnish with basil and serve with mashed potato and crusty bread.

TIPS

- To steam cabbage leaves: separate leaves by cutting out the core from the base of the whole cabbage. Ease away the leaves and separate. Place into a large microwave-safe bowl and add 2 tbsp water. Cover with cling film and cook on High (1000 watts) for 5 mins. Stand for a few minutes to finish cooking and cool slightly before using.





PORCUPINE MEATBALLS IN TOMATO SOUP

Recreated as part of the Rosella fan-favourites series, this recipe has been cooked the classic way; using Rosella Condensed Tomato soup.

PREP TIME: 15 MINUTES **COOK TIME:** 30 MINUTES **SERVES:** 4 **DIFFICULTY:** EASY

INGREDIENTS

500g beef mince
1 small onion, grated
2 tbsp chopped parsley,
plus extra to serve
½ cup (100g) raw white
long grain rice
1 tbsp Worcestershire sauce
1 tsp garlic salt
2 eggs
**2 x 390g cartons Rosella
Condensed Tomato Soup**
600ml water
Broccolini, to serve

METHOD

1. Combine mince, onion, parsley, rice, Worcestershire sauce, garlic salt and eggs in a large bowl. Mix well with clean hands. Roll heaped tablespoons of mixture into meatballs. Transfer to a plate.
2. Combine condensed tomato soup and water in a large deep pan. Stir until combined. Bring to a boil over medium-high heat.
3. Add meatballs to boiling soup. Reduce heat to medium-low. Cover and cook for 20-25 minutes or until rice is tender and meatballs cook through.
4. Sprinkle with parsley and serve with steamed broccolini.





SLOW COOKER CHICKEN CACCIATORE

Make dinner easy with this delicious slow cooker recipe. Rosella Condensed Tomato Soup and chicken thighs boost the flavour and the longer cooking period ensures perfectly tender chicken.

PREP TIME: 10 MINUTES **COOK TIME:** 3 HOURS (HIGH) OR 6 HOURS (LOW)
SERVES: 4-6 **DIFFICULTY:** EASY

INGREDIENTS

2 tbsp olive oil
8 skinless chicken thigh cutlets (bone-in)
1 onion, chopped
2 cloves garlic, crushed
1 large red capsicum cut into 3cm large strips
200g cup mushrooms, trimmed and cut into 3 slices
390g carton Rosella Condensed Tomato Soup
400g can chopped tomatoes
½ cup (75g) pitted Kalamata olives
2 tbsp chopped parsley for garnish
Green beans and crusty bread, to serve

METHOD

1. Heat oil in a large frying pan over medium-high heat and sear chicken on both sides until golden. Transfer to slow cooker. Add onion, garlic, capsicum and mushrooms.
2. Pour in condensed tomato soup and canned tomatoes. Cover and cook 3 hours (HIGH) or 6 hours (LOW). Stir through olives in the last 30 minutes of cooking.
3. Garnish with chopped parsley. Serve with green beans and crusty bread.





ENTERTAINING WITH COCKTAIL ONIONS



CHEESE AND COCKTAIL ONION PARTY HEDGEHOG

Bring back the retro party vibes of the 70s and 80s with this cheese and pickled onion hedgehog! Thread pickled onions, pieces of cheese and cabanossi onto toothpicks and stick into a melon to bring this colourful party animal to life.

CELEBRATION DEVILLED EGGS

A well-loved retro recipe for Christmas, Australia Day or any party celebration. Add chopped cocktail onions for that extra pop of flavour, and top with green and red cocktail onions as an eye-catching garnish.



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ROSELLA.COM.AU





ENTERTAINING WITH COCKTAIL ONIONS



EDIBLE CHEESE BOARD

Complete your next cheese board with pickled onions. Cheese and onion is such a classic flavour pairing. If you really want to go all out, make your cheese board from pizza dough for a totally edible appetiser!

CREAMY SPINACH, ONION AND ARTICHOKE DIP

If you've never had spinach and artichoke dip with cocktail onions, you're missing out. Simply add chopped cocktail onions to your favourite dip recipe to give it a whole new dimension of tangy flavour.



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ROSELLA'S TOMATO SAUCE THROUGH THE YEARS



*The sauce
Australia
grew up on!*





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