

Fresh basil dip wins taste test

EVERY so often the hard-working team at *The Manly Daily* are called upon to partake in lengthy and rigorous taste-test meets - a job we take very seriously.

Over the past six months our qualitative taste-testing team has stoically gone above and beyond the call of duty by volunteering to participate in premium wine, boutique beer and gourmet food tastings.

It's a hard job, but somebody's got to do it.

This week our volunteers made a concerted effort to try an array of gourmet dips supplied by local business, Paradise Beach Purveyors.

Entering the saturated dip market about four years ago, Paradise Beach came in with a bang, offering original, ethnic-style dips using ultra-fresh quality ingredients.

While the products are certainly more expensive than the average supermarket brand, our research indicated that the dips, which are skewed towards a discerning adult market, are well worth the cost.

Top of the range, according to the tasters, is a new product called Pesto Swirl.

A gold award-winning champion dip at the 2007 Sydney Royal Easter Show, it features an elegant lemon and cracked



drinks and nibbles

Amanda Davey

pepper sour cream base which swirls together with the bright colours and intensely aromatic flavours of the handmade basil and chargrilled red pepper pestos.

"Absolutely delicious," we all said.

Our research indicated that this funky number will be a great seller for Paradise Beach Purveyors.

Check out the dips at Harris Farm Markets in Manly. Oh, and don't forget to try their crunchy pita bits as well.