

WIRRAINAINNA RIDGE

Another bi-product of the famous bilpin apples is gaining recognition in the local market

Wirranainna Ridge Apple Cider Vinegar, Claudia Kindler prides herself on the pure un-sterilised apple cider vinegar using the very famous “Bilpin” apples from the local orchards near her home.

The cider vinegar is made from whole, ripe apples, fermented and cultured in traditional European methods.

In order to preserve the health benefits of the live culture – it is not sterilised and in fact improves with age thus developing a rich more inviting flavour. For centuries apple cider vinegar has been used as a tonic for improving digestion, arthritis, skin and hair problems.

As a health drink Claudia has an apple cider vinegar and honey tonic available 100% natural which promotes better sleep, relief from sinus and muscle cramps.

All around the world cider vinegar is used traditionally as a tonic for all kinds of live stock.

For decades, chefs have been using apple cider vinegars in dressings, marinades, for pickling, to boost stocks and pulse dishes like lentils and beans.

This beautifully presented, locally produced product is currently available from “The Heavenly Bell Cafe” Kurrajong Heights and Enniskillen Orchard, Grose Vale Road. For further information contact Claudia on 02 4570 1240. See on the back page “Mixed Berry Brulee’s” and “Baked Apples Pocketed with Assorted Berries” recipes.

