

History of Long Trek

Long Trek is a highly spiced condiment based on a Malaysian meat jam. This jam was traditionally prepared as a non-perishable protein and taste hit when traveling through the jungle.

Long trek evolved through trial and experiment from the idea of the fabled jungle jam. It is a potent paste that can be used as a condiment, base or spread much like a sambal.

Long Trek is fabulous as a flavour hit on rice. Other serving suggestions include as a dip for prawn crackers, spread for cucumber rounds or toast, filler for rolled crepes, garnish for omelettes, base for stirfrys or as an accompaniment, garnish or sprinkle. There are endless possibilities.

Long Trek will last for 6-12 months especially if refrigerated. Long Trek is compressed when packed and will grow to about double its volume if left to expand at room temperature.

ENJOY

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