



# Riberry

*Syzygium luehmannii*



**Common Names:** Small-leafed Lilly Pilly, Cherry Satinash, Cherry Alder or Clove Lilly Pilli.

**Distribution:** Large forest tree to 30 m (although rarely more than 10 m in cultivation) occurring from the Macleay River in NSW to north Queensland. Fruiting from late November into late February.

**Description:** A beautiful and commonly grown medium-sized rainforest tree with new growth changing through several colours. A very dense tree, usually narrow in habit, but can be pruned easily to shape. White terminal flowers in late spring or early summer are followed by masses of pink to bright red pear-shaped fruit about 6–12 mm long and 5–10 mm diameter with white flesh and a spicy cinnamon/clove flavouring.

The fruit contains a single seed, although seedless selections are becoming available.

The species may also be somewhat salt tolerant, and bears fruit at an early age and in good quantities. The main pest is scale, although overall the species is one of the best bush tucker plants for sub-tropical environments. Market demand for consistent year-round supplies, combined with concerns over the environmental impact of wild harvesting in the often fragile and fragmented littoral rainforest and sub-tropical rainforest systems, has resulted in the development of several plantations on the south coast of NSW, in Victoria and South Australia.

**Traditional uses/preparation:** The fruit was eaten raw when ripe.

**Commercial use:** The attractive bright red to pink, pear-shaped fruits are rarely used as fresh fruit but are available fresh and frozen. The fruit is more commonly used to make sauces, drinks, jam and chutney or the whole fruit blended for use in ice-cream, tarts, chocolates and cakes.



## Recipes for riberry

### Riberry glazed chicken

From: <http://www.abc.net.au/>



10 x 200 g chicken breast per serve (skinned)  
500 ml riberry vinegar (recipe below)  
300 ml macadamia oil

6 g thyme  
600 g riberry marmalade (recipe below)  
200 g riberry for garnish

Marinate the chicken breasts in vinegar, oil and thyme for 2 hours. Preheat oven to 180 degrees celsius. Remove chicken fillets from marinade, reserve the marinade, and place the chicken in a deep oven dish. Season with salt and pepper, coat with the riberry marmalade, place chicken on middle rack of the oven and bake for approximately 30 minutes.

When cooked, remove the chicken fillets and keep warm. Skim the fat from the pan juices in baking dish and set the dish over a medium heat. Add the remaining marinade and boil to reduce by one third. Strain the sauce and keep warm.

To serve, place a chicken breast on a round plate and nap with sauce. Garnish with riberry and lime zest, tuck one thin lemon slice and one thin lime slice under each chicken breast on the plate.

#### Riberry vinegar:

50 g castor sugar  
500 ml white vinegar

3 peppercorns  
100 g riberries  
Half an onion, chopped

Dissolve the sugar in vinegar and bring to a boil. Add the peppercorns, riberries and onion, reduce heat, simmer for 10 minutes. Strain and cool reserved liquid.

#### Riberry marmalade:

2 limes  
2 lemons

800 ml water  
400 g riberries  
750 g sugar

Preheat oven to 130 degrees celsius. Remove seed and finely slice limes and lemons. Place in water in a saucepan and simmer for 30 mins. Add the berries. Heat sugar on a tray in the oven for 10 mins, then add to the fruit mixture. Simmer rapidly for one hour. Test by dropping teaspoonfuls of the mixture onto a cold plate. The marmalade is ready when it holds its shape on the plate and does not run.

### Riberry jam

From: <http://www.benjaminchristie.com/recipes/riberry-jam>

500 g riberries – fresh or frozen  
2 granny smith apples  
2½ cups castor sugar

300 ml water  
1 tablespoon mixed spice  
1 lemon, juiced



Thoroughly wash the riberries. Peel and core the granny smith apples, then roughly chop into small pieces. Place apples in a pot with the riberries, lemon juice, water and sugar. Slowly bring to the boil and allow to reduce, simmering for 45 minutes.

When reduced, use a stick blender or blender to combine the jam. Strain to remove seeds. Allow to cool and refrigerate. If wanting to keep for long periods, pour into hot, sterilised jars and seal when cold.