

# My Secret Kitchen push the culinary boundaries again with their new launches

Submitted by: My Secret Kitchen Ltd

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The new range of foods with a twist from My Secret Kitchen (<http://www.mysecretkitchen.co.uk/index.html>) have now been launched and once more boundaries have been pushed.

From the garden to the hive, the new Secret Honeycomb Spices (<http://www.mysecretkitchen.co.uk/products/secret-honeycomb-spices.html>) combine golden granules of bee pollen with dried honey, crushed honeycomb and spices to create a bee-utifully unusual sweet seasoning that can transform your cooking and baking; it's also great as a topping for granola, ice cream, yoghurt and cheesecake.

Moqueca Curry Paste (<http://www.mysecretkitchen.co.uk/products/moqueca-curry-paste.html>) has it's roots in Brazil and is made with coconut, spices and authentic dende oil, for an intense but smooth flavour. Inspired by the classic Moqueca de Peixe it's perfect with fish and other meats, but when mixed with mayonnaise can also be used as a dip and dressing.

Hibiscus & Rose Nectar (<http://www.mysecretkitchen.co.uk/products/hibiscus-rose-nectar.html>) was created to add a flavoursome floral flair to many desserts and drinks. It's a versatile intense syrup that can add magic to so many dishes including panna cotta, red fruits and ice cream as well as savoury dishes such as lamb tagine and can also be used with white wine to great effect.

Notes to editors:

For more information about My Secret Kitchen or to host a tasting (<http://www.mysecretkitchen.co.uk/tasting/index.html>), visit [www.mysecretkitchen.co.uk](http://www.mysecretkitchen.co.uk)

My Secret Kitchen is the UK's first nationwide food tasting company, and was started by husband-and-wife-team, Clare and Phil Moran. They've taken the traditional Tupperware style business concept of home demonstration parties and turned it into a wonderful food tasting evening, where the host and his/her friends have an enjoyable time experiencing unusual and different foods, sharing recipe ideas in a warm relaxed non-pressure environment.

If you're interested in spreading the word about some wonderful foods (<http://www.mysecretkitchen.co.uk/products/index.html>), or would like more info about the idea of helping people earn an extra income (<http://www.mysecretkitchen.co.uk/consultant/index.html>) contact:

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My Secret Kitchen:

- Makes food in a simple, honest fashion.
- Uses recognisable ingredients, never use artificial colours or flavours
- Selects environmentally friendly packaging

- Commits to building close, positive relationships with suppliers and consultants
- Aims to contribute to a socially positive business world

More about My Secret Kitchen can be found on video at:-

<http://www.youtube.com/watch?v=26bt-oNkuF0>

<http://www.youtube.com/watch?v=NkHjo73akrw>

Sample requests

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