

Calliope Library Bush Tucker Series

Botanical Name: *Citrus australasica*

Common Name/s: Finger limes, Bush caviar

Description:

- Grows 2–7 meters in height, with spines up to 25mm long
- Flowers are commonly white, but can also be pale pink
- Produces distinctive finger shaped fruit up to 12cm long with a typically green-yellow skin and pulp
- Finger Limes are a non-host plant to fruit flies

Growing Conditions:

- Fruits ripen in winter through to spring
- Very slow growing
- Part Shade
- Light frost tolerance, in cooler climates, a semi shaded area in a north facing site is preferred
- Propagation from cutting or grafted onto stock

Use/s:

- Edible Fruit – fruit may be eaten raw or used in a variety of dishes

Disclaimer: Although many of the traditional Bush Food and Medicine plants are now commercially produced in various forms we recommend you research these before using them as any form of food or medicines. Some parts of the plant may not be edible, or some may need preparation before they are safe to eat or use in any way. These recipes have been adapted for use however it is the users' responsibility to ensure they are fit for their intended use.

Further Reading and References

The following resources contain more information about the topic:

1. Wrigley, J. and Fagg, M. (2003). *Australian native plants*. 1st ed. Sydney, N.S.W.: Reed New Holland.
2. Tasteaustralia.biz, (2014). *Finger Lime | Bushfood Bush Tucker Taste Australia*. [online] Available at: <http://tasteaustralia.biz/bushfood/native-fruit/finger-lime/> [Accessed 2 Jul. 2014].
3. Growing Australian native finger limes. (2010). 1st ed. [ebook] Department of Primary Industries NSW. Available at: http://www.dpi.nsw.gov.au/__data/assets/pdf_file/0016/320272/growing-australian-native-finger-limes.pdf [Accessed 2 Jul. 2014].
4. Anpsa.org.au, (2014). *Citrus australasica*. [online] Available at: <http://anpsa.org.au/c-aust.html> [Accessed 2 Jul. 2014].

Let it Grow - #HomeMakerSpace

Combining the traditional Homemaker skills with the “give it a go” principle of technology focused Makerspace movement.

The “*Let it Grow*” – #HomeMakerSpace Project is designed to complement the current digital literacy programs currently run by Gladstone Regional Council Library Service, by offering a range of activities that draws upon a broad range of low-tech practical skills from the past and utilizing digital literacy training sessions to aid in the sharing and preservation of local knowledge and skills.



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Let it Grow #HomeMakerSpace Project Bush Tucker Garden

Finger Lime



Image: *Citrus australasica*
Source: Zaareo

Suggested Recipes

Finger Lime Cake

Ingredients:

175g unsalted butter
175g sugar
3 large eggs
115g plain flour
115g self raising flour
2-3 Tbsps. Milk
5 finger limes

Method:

1. Preheat oven to 160C
2. Grease and line an 18cm round deep cake tin
3. Cream the butter and sugar until pale and fluffy
4. Add the eggs one at a time
5. Add the zest and pulp from the finger limes
6. Sift flours and fold in evenly
7. Add enough milk to make soft dropping consistency
8. Pour into the prepared cake tin and bake for 60 to 75 minutes until golden brown and springy to touch
9. Cool in tin for 10 minutes before turning out on a wire rack to cool

Prawns Marinated in Finger Limes with Lime Chili Dipping Sauce

Marinade

Ingredients:

6 fresh prawns
1 fresh chili
6 finger limes

Method:

1. Chop fresh chili and mix with juice from finger limes
2. Peel and de-vein prawns
3. Cover prawns in marinade and leave in fridge for minimum of 2 hours

Dipping Sauce

Ingredients:

225g sugar
200ml water
fresh chili
9 finger limes
1 clove of garlic

Method:

1. Bring sugar and water to the boil
2. Add fresh chili and slices finger limes
3. Set aside to cool
4. Cook prawns in macadamia oil with one crushed clove garlic
5. Serve with dipping sauce