

## Large Sweet W.A. Cherries Are Here

**Cherub-like, juicy and sweet, shiny red W.A. cherries have hit our supermarket shelves- difficult to resist and almost impossible to stop.**

### **To Buy:**

- Cherries are extremely seasonal, with peak supply occurring between November to early January.
- Cherries are picked ripe and sweet from the tree.
- Buy cherries with the stalks still on – they will keep better.
- Choose cherries that are plump, firm and bright.

### **To store:**

- Ensure the cherries remain cool as their flavour and texture degrade if they have been exposed to warmth.
- Leaving the stems on, store dry and loosely packed in a covered container in the fridge until needed.
- Ripe cherries will last for 3-4 days.

### **Tips and Hints:**

- To pit cherries, halve with a paring knife and pry out the pit with the tip of the knife or use a cherry or olive pitter.
- Add pitted cherries to muffins, cakes, tarts or simply enjoy as a sweet treat on their own.
- Cherries can be frozen successfully and if the pips are removed before freezing they'll be easier to deal with once thawed.
- Cherries can be easily dried in a dehydrator.

