

july 2008

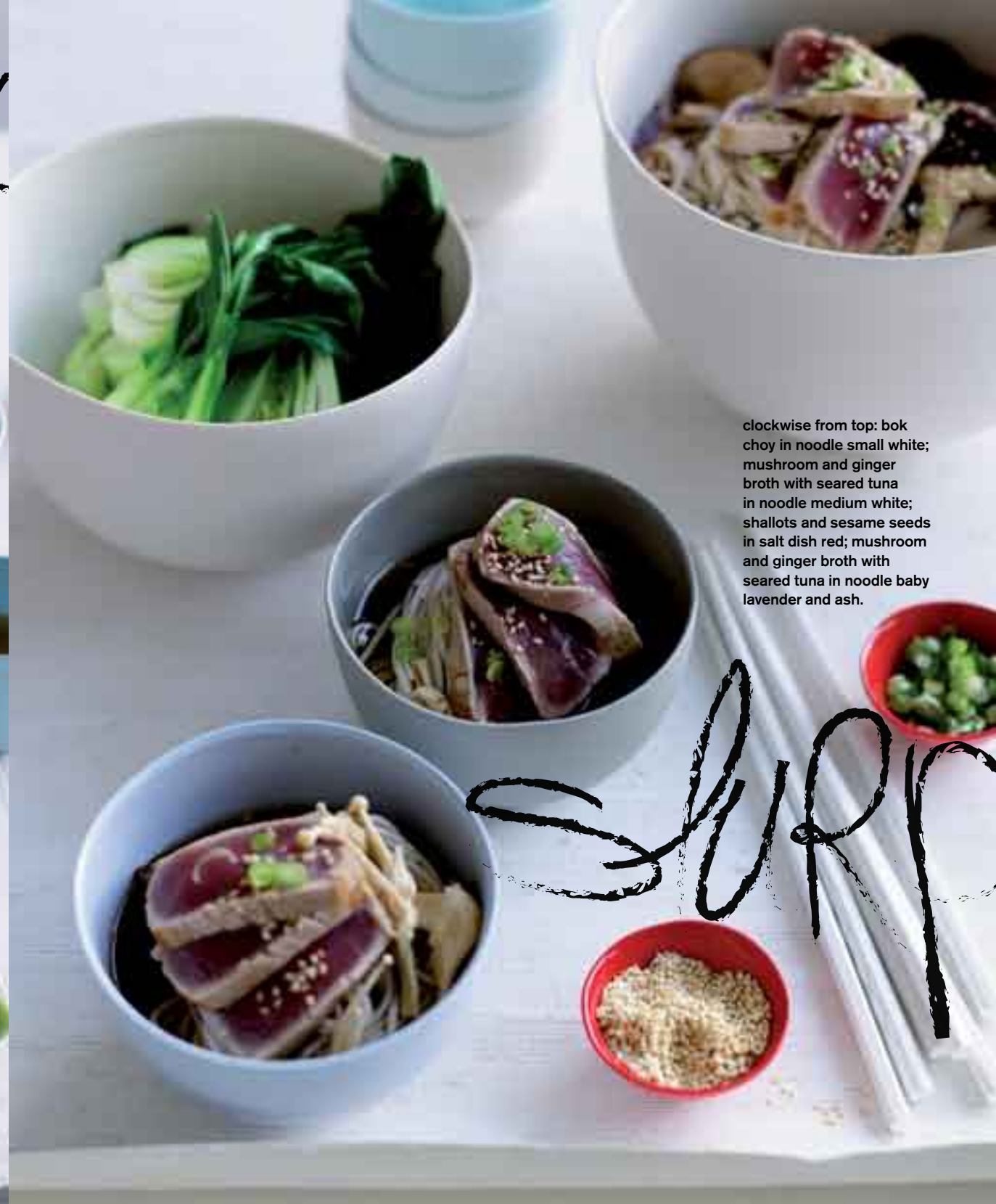
mud australia catalogue

mudTM
australia

snack



clockwise from top:
salad greens in flared bowls
medium ocean; dipping
sauce in flared bowl small
duck egg; prawns with chilli
and shallot salt in nest bowl
medium steel; limes in
dessert bowl slate.



clockwise from top: bok
choy in noodle small white;
mushroom and ginger
broth with seared tuna
in noodle medium white;
shallots and sesame seeds
in salt dish red; mushroom
and ginger broth with
seared tuna in noodle baby
lavender and ash.

supper

clockwise from top left:
rolls in pebble bowl medium
slate and chocolate; roll on
salad plates white and butter
in dipping bowl slate and
chocolate; napkins on dinner
plate white; lemon and garlic
roasted chicken in pebble
bowl large white on cheese
plate white; salt in salt
dish chocolate; asparagus
and beans in pebble bowl
medium white on flared
dinner plate sand;
roast garlic
aioli in noodle bowl baby red
on pebble bowl small white.

feast





nibble

clockwise from top left: goats cheese, walnut oatcakes on tray pistachio and fresh figs on square small white; triple cream cheese and baguette on square medium white on platter citrus; wine on square large safari on cheese plate white; cheddar and grapes on fish platter white; apple crisps on strip pistachio.

clockwise from top left: hazelnut meringues on cake stand white; sugar cubes in dipping bowl ash on salad plate white; chocolate sauce in jug medium white; cream in jug small pink; meringue, sauce and berries on salad plate white; espresso in espresso ash; berries in flared bowl small duck egg.

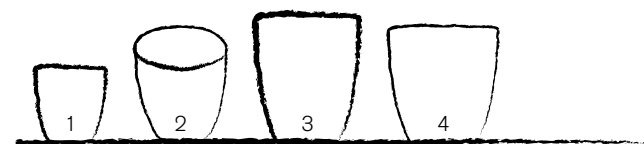


indulge



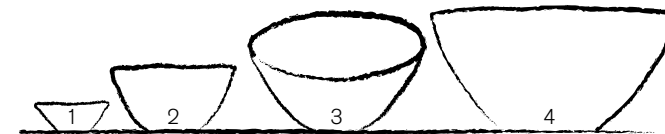
vessels

	imperial (w x h)	metric (w x h)	sku
1 espresso	2.5 x 3"	60 x 70mm	espo
2 latte	3 x 3.5"	75 x 85mm	lato
3 beaker	3.75 x 4.25"	90 x 110mm	bkro
4 mug	3.875 x 4"	95 x 100mm	mugo



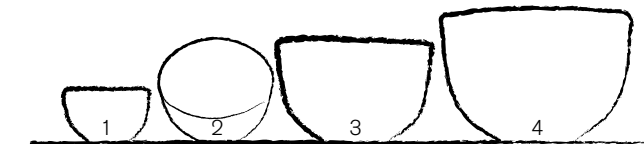
flared bowls

	imperial (w x h)	metric (w x h)	sku
1 salt dish	2.75 x 1.375"	60 x 30mm	slto
2 flared bowl small	4.25 x 2.25"	105 x 60mm	fbws
3 flared bowl medium	6.75 x 3.5"	160 x 80mm	fbwm
4 flared bowl large	9.5 x 5.125"	225 x 110mm	fbwl



noodle bowls

	imperial (w x h)	metric (w x h)	sku
1 noodle bowl baby	4.25 x 2.75"	92 x 65mm	nodb
2 noodle bowl small	5.125 x 3.75"	125 x 80mm	nods
3 noodle bowl medium	7.5 x 5"	175 x 110mm	nodm
4 noodle bowl large	8.5 x 6.25"	200 x 140mm	nodl

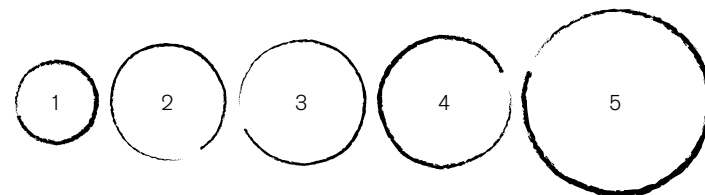


vitrified outside, clear glaze inside,
oven safe / food safe / dishwasher
and microwave safe. designed and
handmade in australia from the finest
porcelain. mud australia is available
from the best homewares, kitchen
shops and gift retailers. for stockists
visit www.mudaaustralia.com
retailers, please contact your local
agent/distributor or mud australia
for prices.

plates[†]

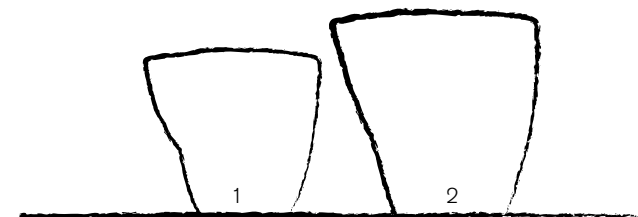
	imperial (w x h)	metric (w x h)	sku
1 salad	7.5 x .75"	190 x 20mm	sapl
2 dinner	11 x 0.75"	270 x 20mm	dplo
3 flared dinner	10.75 x 0.8"	290 x 20mm	fldp
4 charger	13.5 x 1"	305 x 25mm	chpl
5 cheese	17.25 x 1"	430 x 25mm	cheo

[†] plates available in the following colours only: white / ocean / sand / ash / pistachio / citrus



jugs

	imperial (w x h)	metric (w x h)	sku
1 jug small	3 x 3"	65 x 70mm	jugsmall
2 jug medium	3.5 x 3.5"	85 x 85mm	jugmedium

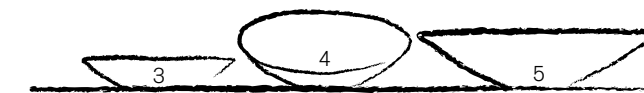


nest bowls

	imperial (w x h)	metric (w x h)	sku
1 nest bowl medium	14.125 x 3.125"	330 x 70mm	nesmedium
2 nest bowl large	15.75 x 3.25"	380 x 90mm	neslarge
3 nest bowl x-large [†]	2.5 x 5.125"	520 x 120mm	nesxlarge

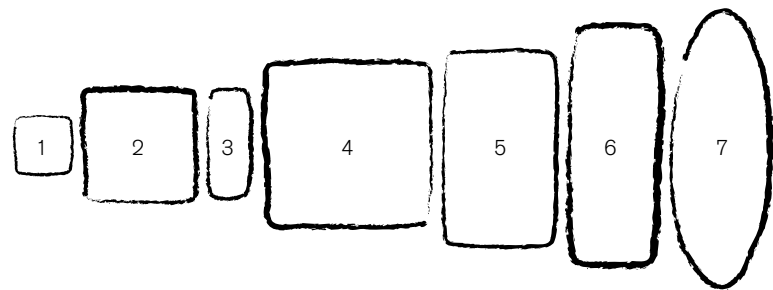
^{*} this item is not available in all markets, please ask your local agent or distributor about availability.

[†] this item is not available in red.



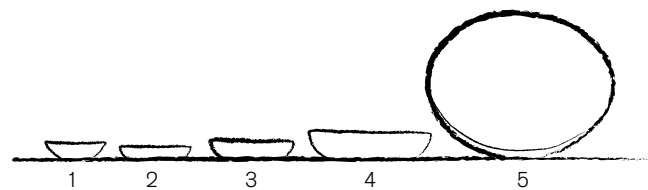
platters

	imperial (w x h)	metric (w x h)	sku
1 square small	4.25 x 4.25 x 0.75"	100 x 100 x 15mm	squs
2 square medium	8 x 8 x 0.75"	200 x 200 x 20mm	squm
3 strip	8.25 x 2.75 x 0.75"	200 x 65 x 15mm	stro
4 square large	12.5 x 12.5 x 1"	315 x 315 x 25mm	sql
5 platter	14.5 x 8.25 x 1"	340 x 190 x 18mm	plao
6 tray	16.5 x 6 x 1"	420 x 140 x 25mm	trao
7 fish platter	7.75 x 22 x 0.75"	500 x 190 x 30mm	fiso



pebble bowls + miscellaneous

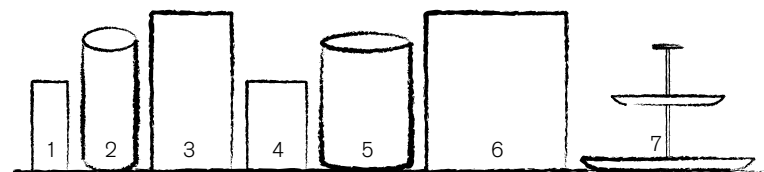
	imperial (w x h)	metric (w x h)	sku
1 dipping bowl	4.5 x 1.5"	115 x 35mm	dbwo
2 pebble bowl small	5 x 1"	125 x 25mm	pbws
3 dessert bowl	6.66 x 1.33"	150 x 30mm	deso
4 pebble bowl medium	9 x 2"	220 x 50mm	pbwm
5 pebble bowl large	12.5 x 2.25"	315 x 60mm	pbwl



vases + cake stand

	imperial (w x h)	metric (w x h)	sku
1 round vase small new	2.33 x 6"	60 x 150mm	vars
2 round vase medium new	3.5 x 8"	90 x 200mm	varm
3 round vase large	6 x 12"	135 x 265mm	varl
4 oval vase small new	2 x 4 x 8"	50 x 100 x 150mm	vaos
5 oval vase medium new	3 x 6 x 8"	75 x 150 x 200mm	vaom
6 oval vase large	10 x 4 x 12"	235 x 100 x 265mm	vaol
7 cake stand new	11 x 8"	290 x 210mm	cake

* vases available only in the following colours: white / citrus / duck egg / pistachio



dinner sets[†]

	sku
1 salad plate, dinner plate [^] , mug*	dst1
2 salad plate, dinner plate [^] , small noodle bowl, mug*	dst2
3 salad plate, dinner plate [^] , medium flared bowl, mug*	dst3
4 salad plate, dinner plate [^] , pebble bowl medium, mug*	dst4
5 salad plate, dinner plate [^] , charger plate, pebble bowl medium, mug*	dst5

[†] dinner sets available in the following colours only: white / ocean / sand / ash / pistachio / citrus

[^] dinner plate can be swapped with flared dinner

* mugs do not have handles

mud set one

mud sets are a great way to introduce the line, giving your store a strong story with a mix of the most popular shapes and colours.

	sku
mud set one includes...	mst1
vessels 2 espressos, 2 lattes, 2 utensils, 6 mugs*	
salt dishes 18 and a salt dish sampler with all colours (total 32)	
flared bowls 6 small, 6 medium, 1 large	
nest bowls 2 medium, 1 large	
noodle bowls 6 baby, 6 small, 2 medium, 1 large	
platters 1 platter, 2 strips, 2 square smalls, 2 square mediums, 1 fish platter, 1 tray, 1 charger	
pebble bowls + misc 2 dipping, 2 dessert, 1 small pebble, 1 medium pebble, 1 large pebble	
mudpacks 1 condiment pack, 1 creamer pack, 1 pudding pack	

Choose your mud set colour story from white and any two of the following best selling colours (e.g. white + ocean + citrus):

Ocean
Pistachio
Steel
Ash
Sand
Slate
Citrus

* mugs do not have handles

mud set two

mud sets are a great way to introduce the line, giving your store a strong story with a mix of the most popular shapes and colours.

	sku
mud set two includes...	mst2
vessels 6 mugs*	
jugs 1 small, 1 medium	
salt dishes salt dish sampler with all colours (14)	
flared bowls 2 small, 2 medium, 1 large	
nest bowls 1 medium	
noodle bowls 4 baby, 4 small, 1 medium, 1 large	
platters 1 fish platter, 1 tray, 1 charger	
pebble bowls + miscellaneous 1 dipping, 1 medium pebble, 1 large pebble	

Choose your mud set colour story from white and any two of the following best selling colours (e.g. white + ocean + citrus):

Ocean
Pistachio
Steel
Ash
Sand
Slate
Citrus

* mugs do not have handles

prawns with chilli and shallot salt

serves 6 as an appetiser

24 medium green prawns
1 clove of garlic, finely chopped
1 small red chilli, finely chopped
1 tbsp each of white sugar, lime juice, fish sauce, rice vinegar and peanut oil
1 kaffir lime leaf, thinly sliced
lime wedges, to serve

chilli and shallot salt

2 tsp dried chilli flakes
2 tbsp sea salt
1 tbsp white sugar
2 tbsp fried shallots (see note)
1 tbsp finely grated lime rind

To make chilli and shallot salt, combine all ingredients and mix using your fingers until shallots are crumbled and set aside until needed. Cook prawns in a large saucepan of boiling salted water until they turn pink (about 2 minutes), drain and rinse under cold running water until cool, then peel. Combine garlic, chilli, palm sugar, lime juice, fish sauce, rice vinegar, peanut oil and lime leaf in a ceramic bowl, add prawns, toss to combine, cover with plastic wrap and refrigerate for 1 hour. Serve with chilli and shallot salt and lime wedges.

mushroom and ginger broth with seared tuna

serves 4

4 large field mushrooms
5 dried shitake mushrooms
3 green shallots (scallions), coarsely chopped
5 cm piece of ginger, coarsely chopped
1 head of garlic, halved horizontally
¼ cup (60 ml) soy sauce, plus extra to taste
large handful of enoki and shitake mushrooms
1 tbsp sesame oil
400 gm sashimi grade tuna
1 packet soba noodles
thinly sliced green shallots and roasted sesame seeds, to serve

Break up field mushrooms into large pieces and add to a large saucepan with dried shitake mushrooms, scallions, ginger, garlic, soy sauce and 2.5 litres water. Simmer until rich and fragrant (about 1 hour), strain and return to a clean saucepan. Add remaining mushrooms, simmer until tender (2–3 minutes), season to taste with soy sauce and pepper and keep warm. Heat sesame oil in a large frying pan over medium-high heat then sear tuna quickly on all sides, remove immediately and thickly slice. Cook soba noodles according to packet instructions, drain and divide among bowls. Ladle over broth, top with tuna and serve immediately with sliced green shallots (scallions) and sesame seeds.

asparagus and beans with toasted almonds

serves 4–6 as a side dish

2 bunches of asparagus, trimmed
400 gm flat beans, trimmed
1 garlic clove, finely chopped
1½ tbsp finely chopped tarragon
1 tbsp each of dijon mustard, white wine vinegar, lemon juice
⅓ cup (80 ml) olive oil
toasted slivered almonds, to serve

Cook asparagus and beans in boiling salted water for 2–3 minutes, drain and refresh in iced water, then drain again. Combine garlic, tarragon, mustard, vinegar, lemon juice and olive oil in a screw top jar, season to taste with sea salt and black pepper and shake vigorously to combine. To serve, place asparagus and beans on a serving plate, drizzle with dressing and scatter with almonds.

lemon and garlic-roasted chicken

serves 4–6

this recipe is great cooked in a large pebble dish... for best results divide among two dishes.
2 heads of garlic, cloves separated and peeled
10 sprigs of thyme
2 tbsp lemon juice
⅓ cup (80 ml) olive oil
8 chicken marylands
3 lemons, thinly sliced
400 gm kipfler potatoes, scrubbed and halved

roast garlic aioli

2 egg yolks
2 tbsp lemon juice
1 tbsp white wine vinegar
200 ml olive oil

Bruise garlic using the flat of a large knife, combine with thyme, lemon juice and olive oil. Place chicken in a single layer in a non-reactive container, pour over garlic mixture, season to taste with sea salt and black pepper, turn to coat, cover with plastic wrap and stand for 1 hour. Meanwhile, cook potatoes in plenty of salted water until just tender (about 10 minutes), drain and set aside. Preheat oven to 200°C (392°F). Scatter lemons and potatoes over base of a roasting pan. Remove chicken from marinade, place in a single layer over potatoes, drizzle over marinade (including garlic) and roast until golden (35–40 minutes). To make roast garlic aioli, process half the roast garlic from chicken in a food processor with yolks, lemon juice and vinegar. With motor running, add oil in a thin, steady stream until thick, season to taste and serve with roast chicken.

apple crisps

½ cup (110 gm) caster sugar
½ cup (125ml) water
2 granny smith apples, sliced paper-thin

Preheat oven to lowest possible setting – 100°C (212°F) is ideal. Combine sugar and water in a small saucepan, stir over medium-high heat until sugar dissolves. Bring to the boil, cook for 1 minute and cool. Dip apple slices into sugar syrup and place in a single layer on baking paper-lined oven trays. Cook until just crisp but not coloured (about 20–25 minutes), checking frequently. Cool completely and store in an airtight container between layers of baking paper until needed. Perfect served with aged cheddar.

walnut oatcakes makes about 20

1½ cup (225gm) wholemeal flour
¾ cup (80gm) oatmeal
¾ cup finely chopped walnuts
100 gm butter, coarsely chopped

Preheat oven to 180°C (356°F). Process flour, oatmeal, walnuts, butter and a teaspoon of salt in a food processor until mixture resembles coarse crumbs, add 2/3 cup of water and process until a dough forms. Roll out on a lightly floured surface to 3mm thick, cut into rounds using a 7cm-diameter cutter and place on a baking paper-lined oven tray. Bake until pale golden (about 20–30 minutes). Cool completely on oven tray and store for up to 1 week in an airtight container. Great served with a ripe triple-cream cheese.

hazelnut meringues with chocolate sauce serves 6–8

4 small eggwhites
½ cup (110 gm) caster sugar
½ cup (110 gm) pure icing sugar
2 tbsp (20 gm) cornflour
¾ cup coarsely chopped hazelnuts
thickened cream and berries, to serve

chocolate sauce

1 cup (250 ml) pouring cream
2 tbsp frangelico
¾ cup small dark chocolate buttons


Preheat oven to lowest possible setting – 100°C (212°F) is ideal. Whisk eggwhites and a pinch of salt in an electric mixer to stiff peaks. With mixer on high speed, add sugar a little at a time and whisk until very stiff and glossy. Sieve over icing sugar and cornflour and fold to combine, then fold in hazelnuts. Spoon into eight high piles on baking paper-lined oven trays and cook until just crisp, but not coloured (about 1–1.5 hours), turn off oven and cool completely in oven with door ajar. Meanwhile, bring cream and Frangelico to the boil in a small saucepan, stir in chocolate until smooth and glossy and cool to room temperature, stirring occasionally. Serve meringues with chocolate sauce, cream and berries.

Design: Alan Lippert
Styling and recipes: Emma Knowles
Photography: Ben Dearnley
Printed on LIFE Recycled
(50% FSC and 50% post consumer waste)

mud australia is a Sydney-based homeware design company founded in 1994 by Shelley Simpson. All pieces are complementary and designed to emphasise natural lines and functionality. Each piece is entirely hand made in our Sydney studio from the best materials available. Our design and production process combines to ensure each piece of mud australia is unique.

About the porcelain range

Colour is tinted through the porcelain clay to provide a colour depth not available from surface glazing. Clear glaze is then applied to the interior of each piece leaving the exterior with a vitrified stone-like surface that becomes smooth with handling. mud australia porcelain is oven, microwave, dishwasher and food safe — making it ideal for domestic and commercial use at the table and in the kitchen.



delphiniums in round vase medium white;
david austin roses in round vase small white.

Please contact the agent/distributor below to find out where mud australia is sold in your area:

USA

East Coast

Keena — New York
25 Washington Street,
Suite 301
Brooklyn, NY 11201
T (718) 797 5750
F (718) 797 4944

West Coast

Keena — San Francisco
2400 Fulton Street
San Francisco, CA 94118
T (415) 831 8809
F (415) 831 8819
www.keenaco.com

Japan

ginza-blume co., ltd
1-1-1 Minami-Aoyama
Minato-ku Tokyo 107-0062
P 81-3-3404-1060
www.ginzablume.co.jp

Europe

Australian Icons
Düsseldorferstrasse 76
10719 Berlin, Germany
P/F +49 (0) 30 86393668
www.australian-icons.com

Australia and rest of world

mud australia
PO Box 7412
Bondi Beach NSW 2026
Australia

Factory/showroom
15 Sloane Street
Marrickville NSW 2204
Australia
mud@mudaustralia.com
T 61 2 9519 2520
F 61 2 9557 6322

Shop
134 Edgecliff Road
Woollahra NSW 2025
Australia

mudaustralia.com