

*Exquisite...*

## Terra Rossa Mezze - exquisite food to share

It was only a matter of time before Terra Rossa created its own Fresh Mezze range starting with Houmous, Baba Ghanouch and Lebny. They are amazing on their own with a drizzle of any of Terra Rossa's fabulous olive oils and eaten as an appetiser or as an accompaniment to a main dish, or topped with any of Terra Rossa's delicious sauces. Below are ideas on how to combine them as each one is packed with exquisite Arabian flavours and fresh ingredients with olive oil being the only preservative used.



**Houmous:** Arabic for the word chickpeas, and what this dip is primarily made from, it's one of the most popular Middle Eastern mezze dishes. Chickpeas are nutritious, low in fat, have a low GI and are full of fibre. Houmous is made by soaking dried chickpeas before boiling and blending with tahini, garlic, lemon juice and a few spices along the way.

It is traditionally eaten with olive oil and a hot condiment which is why we recommend topping it with our Dukka Harrisa for that extra warmth and spice as it packs a punch with chillies and Dukka (our coriander mix).

**Baba Ganouch:** Aubergines are found in abundance in Middle Eastern cuisine so Terra Rossa mezze wouldn't be complete without Baba Ghanouch. Baba Ghanouch is the cousin of Houmous as it shares the same ingredients with the exception that chickpeas are swapped for roasted aubergines. Enjoy it as a dip simply topped with Garlic infused olive oil and Zesty Sumac (our citrus berry mix) or topped with our Aubergine & Tomato Relish for a double whammy of aubergine. It is equally yummy topped with our Olive & Tomato Relish as it's bursting with olives, date and pomegranate molasses.



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 Sumac Citrus Berry
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 Chilli, Basil & Garlic Oils, Zaatar and Manna
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 Basil & Lemon Oils and Nougat
-   
 Basil, Chilli & Lemon Oils and Passata
-   
 Lemon Oil, Glace Fruits and Manna
-   
 EVOO & Lemon Oils
-   
 Sinolea Oil & Zaatar

## Anglo-Arabian Sauces & Dips



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**Lebny:** Arabic for 'strained yoghurt' is traditionally eaten for breakfast mixed with olive oil and Zaatar (a scrumptious mix of thyme, sesame seeds and sumac). Made by straining yoghurt for at least 48 hours, the Lebny is hand rolled into balls, sometimes mixed with other ingredients such as chillies or Zaatar and preserved in olive oil. You can enjoy Lebny the traditional way topped with Zaatar & Pine Nuts Sauce or for a fiercely refreshing dip, top with Fiery Zhoug Green Harissa as it's made primarily from fresh coriander and green chillies.