

Exquisite...

Dukka Harissa Salsa



**TERRA
ROSSA**

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Dukka Harissa Salsa

About this Salsa

- Based on a North African recipe, Harissa is made mainly from fresh chillies, tomatoes and Dukka coriander mix .
- Harissa adds warmth and spice to any dish and is a must have ingredient for falafel wraps with tahini sauce.
- It is exceedingly good as a topping for fresh dips in particular Houmous, Greek Yoghurt and Muhammara.
- Mix with olive oil and drizzle over potatoes for an amazing Bombay potato dish or combine with yoghurt to make a marinade for chicken, pork or fish especially when making prawns, salmon and vegetables kebab skewers.
- It adds a fiery punch and uplifts the taste of any baked beans, home-made tagines, soups and stews.
- It's delicious as a pizza topping especially when combined with Zaatar sauce and topped with Feta or Halloumi cheese.



Ingredients (For allergens see ingredients in BOLD & CAPS)

Tomatoes, Chillies, Red Onions, Garlic, Dukka (Chilli, **SESAME SEEDS**, Sumac, Paprika Powder, Coriander, **GARLIC POWDER**, Cumin, Cinnamon, Salt, Dill, Bay Leaves), Extra Virgin Olive Oil, Pomegranate Molasses, Brown Sugar, Date Molasses, Vinegar, Coriander, Salt.

Care Instructions

Every jar is topped with olive oil to preserve it. Store in a cool dry place away from sunlight and below 20°C. Once opened top up with oil, keep refrigerated and consume within 2 weeks.

About Terra Rossa Sauces



Terra Rossa brings you a delicious range of Great Taste Award-Winning products of UK-made Arabian sauces, relishes and spreads infused with a wide range of Jordanian, Palestinian and Lebanese ingredients.

These versatile sauces simply transform the taste of anything they touch. They are ready to eat straight from the jar with fresh bread or crudité, as a stir-through or marinade ,as toppings for any fresh dip and shared with friends as part of a Mezze.

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