

Exquisite...

Zaatar & Pine Nut Sauce



TERRA ROSSA

Winner of 63 Great Taste Awards
www.terra-rossa.com



Zaatar & Pine Nut Sauce

About this Sauce

- This sauce is primarily made with Zaatar, a scrumptious mix of thyme, sesame seeds and Sumac citrus berry, extra virgin olive oil and topped with dry roasted pine nuts for that extra nuttiness.
- It is the main ingredient for making Manaqeesh – the ubiquitous street food Levantine Pizza which is often topped with Akawi cheese - a Mozzarella style cheese..
- It is traditionally eaten with freshly baked bread for breakfast and accompanied with mint tea and is often seen topping Lebny strained yoghurt balls and enjoyed with a glass of good wine in the evening.
- It is renowned for use in Middle Eastern recipes to flavour pastries, omelettes, salads, and meat especially chicken.
- It makes an excellent filling for wraps and paninis especially when combined with Halloumi cheese and is delicious tucked snugly inside a camembert round before baking and devoured with garlic nan bread.



Ingredients (For allergens see ingredients in BOLD & CAPS)

Extra Virgin Olive Oil, Zaatar (Roasted Thyme, **SESAME SEEDS**, Sumac, oil and salt), **PINE KERNELS**, Sumac.

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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