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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 Yoahurt and Muhammara.
- Mix with olive oil and drizzle over potatoes for an amazina Bombay potato dish or combine with voahurt to make a marinade for chicken, pork, fish or especially when making prawn, salmon and vegetables kebab skewers.
- It adds a fiery punch and uplifts the taste of any baked beans, homemade 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 (5%), GARLIC POWDER, Cumin, Cinnamon, Salt, Dill and Bay Leaves), Coriander, Extra Virain Olive Oil, Pomearanate Molasses, Date Molasses, Brown Sugar, Vinegar and Salt.

Care Instructions

Every ign is preserved with olive oil. Store in a gool dry place away from sunlight and below 20°c. Once opened top up with olive oil, keep refrigerated and consume within 2 weeks.

Terra Rossa, 10 Burnell Road, Sutton, Surrey SM1 4EE









About Terra Rossa Sauces



Terra Rossa brinas vou 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 anythina they touch. They are ready to eat straight from the iar with fresh bread or crudité, as a stir-through or marinade, as toppings for any fresh dip and shared with friends and family as part of a Mezze.