





Zhoug Green Harissa Salsa

About this Salsa

- This salsa is based on a Yemenite recipe and is often referred to as the cousin of red harissa.
- It's made mainly with fresh green chillies, large bundles of fresh herbs such as coriander, parsley and mint, with ginger and rose water for that delicate yet fiery zingy flavour.
- It is exceedingly good for marinating fish. Simply score the fish and spoon the Zhoua inside the grooves, drizzle with olive oil and spray with water, wrap with foil to make a basket and cook as desired
- Zhoua adds a refreshinaly pleasant kick to sour cream, cottage cheese. mayonnaise, auacamole, beetroot dip and taramasalata.
- It's delicious used as a dressing especially when mixed with basil olive oil and drizzled over new potatoes, brussel sprouts, leafy greens and vegetables such runner beans, peas, zucchini and asparagus.



Ingredients (For allergens see ingredients in BOLD & CAPS)

CELERY, CUCUMBER, COURGETTES, Spring Onion, Fennel, Coriander, Chillies, Mint, Parsley, Shallots, Rose Water, Lemon Juice, GARLIC, Lime Juice, Brown Sugar, Ginger, Tammarind, Date and Pomegranate Molasses, Extra Virgin Olive Oil, Lemon Zest, Aniseed, Cardamom, Black Pepper and Salt,

Care Instructions

Every ign is topped with olive oil to presevre it. Store in a gool dry place away from sunlight and below 20°C. Once opened top up with 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 as part of a Mezze.