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Award Winning Olive & Tomato Relish Just Got Sweeter

Made from an abundance of ripe Middle Eastern black and green olives that are individually pitted one by one to harness and preserve their natural flavour and goodness, this award-winning relish is seasoned with the herby flavours of Zaatar thyme mix, the spiciness of Dukka coriander mix and the tanginess of Sumac citrus berry. Combined with the exquisite flavours Terra Rossa's Passata, this year's enhanced recipe of the Olive & Tomato relish comes with the added natural sweetness of sweet red peppers – which was inspired by making many a hearty Shakshouka – the popular North African and Middle Eastern dish with poached eggs.



As a ready to eat relish, it can be eaten cold straight

from the jar or heated through. Simply mix it with olive oil and devour with freshly baked bread and enjoy as an aperitif or starter, as a condiment to a cheese board, cold meat and barbequed burgers. It is delicious warmed up and served with pasta, rice, couscous or bulgur and makes for a really tasty filling for wraps especially when combined with Feta or Halloumi cheese. It is used to flavour Freekeh and used for stuffing vegetables such as butternut squash, onions, courgette flowers and bell peppers and is equally delightful spooned over grilled vegetables be it cauliflower steaks, portabella mushrooms or asparagus.

Just like all of Terra Rossa's hand-made sauces/relishes and spreads, it is incredibly versatile, and whether you use it as a sauce for pizza bases or as a topping for fresh dips from yoghurt to beetroot and guacamole, once tasted it will quickly become a firm favourite and a must-have Levantine essential in one's food larder.



Olive & Tomato Relish with Sweet Pepper has an RRP of £4.50 for a 170g jar and is distributed directly to the food trade by Terra Rossa.

Terra Rossa hopes to attract buyers from delicatessens, farm shops, gift retailers and garden centres with fine food halls as well as pubs/bars/cafes and restaurants who wish to incorporate their product range into their menu and serve them as starters or appetisers.

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For further information please contact Hanan Samara on 020 8661 9695 or email info@terra-rossa.com.