



About Terra Rossa's Olive Oils & Herb Mixes

The Fertile Green Crescent, the Levant, which covers Palestine, Jordan, Syria and Lebanon, is home to some of the oldest olive trees dating back to Biblical times. The olive trees are planted in the "Terra Rossa" (Red Soil) region which is the Latin name given to the Levant part of the Middle East. With its magnificent Mediterranean climate, this region has the ideal soil for cultivating olive groves, citrus fruits and grape vines. Growing and nurturing olive trees is embedded in the local culture and olive oil has been used for food, medicine and light in this part of the world for well over 6000 years. Terra Rossa was established to bring awareness to Arabian cuisine and offers the following premium award-winning Arabian olive oils which form part of the Levantine staple diet:

Sinolea Cold-dripped & Unfiltered

- Made from half green olives that are milled within 10 hours of being hand picked.
- Cold dripped, un-pressed & un-filtered.
- Great for dipping, delicious when drizzled over salad, houmous, Greek yoghurt & halloumi cheese.



Chilli Infused Extra Virgin Olive Oil

- Made by infusing fresh chilli into our 1st cold pressed Evoo.
- Has a serious but very pleasant delayed kick.
- Use it to spice up dishes from pizza to chilli con-carne.
- If you love spicy food and olive oil, you'll absolutely love this product.



Basil Infused Extra Virgin Olive Oil

- Made by infusing fresh basil into our 1st cold pressed Evoo.
- A must for grilling vegetables, lamb or white fish.
- Delightful when tossed with pasta and vegetables.
- Has a delicate aroma yet splendidly tasty and rich enough to liven up any salad.



Lemon Infused Extra Virgin Olive Oil

- Made by infusing Jordanian lemons and 1st cold pressed Evoo.
- Fantastic with fish, chicken and drizzled over salads and rice.
- Sweet enough for baking bread to cakes and crepe suzettes.
- Brush it on during cooking for that incredible flavour.



Garlic Infused Extra Virgin Olive Oil

- Made by infusing Jordanian garlic & 1st cold pressed Evoo.
- Has a delicate flavour yet splendidly tasty & rich enough to flavour any dish.
- Truly fantastic as a marinade with fish and chicken; brush it on to French sticks to make delicious garlic bread.



Together with Terra Rossa's herb mixes, the oils are traditionally eaten as a snack or an aperitif by dipping a piece of bread into the oil and then into a herb mix such as Herby Zaatar Thyme, Spicy Dukka Coriander or Zesty Sumac Citrus Berry. These herb mixes are also used in daily cooking to enhance the flavour of any dish. Combine any of Terra Rossa's olive oils with these mixes to create the perfect marinade or rub.

To learn more visit www.terra-rossa.com