

A taste of Levantine Sunshine is Waiting for you to Enjoy on Stand 831 at SFFF '24



We are thrilled to announce that our Jordanian Lemon Infused Extra Virgin Olive Oil has scooped another Great Taste Award this year making it a total of 75 GTA's for the whole Levantine range in 19 years.

To obtain an all-natural blend, Terra Rossa's Jordanian Lemon Infused olive oil is made by infusing the very best of freshly picked lemons with a 1st Cold Pressed Extra Virgin Olive oil that is made by stone crushing the finest half-green, half-black olives.

For the oil to have that intense lemony flavour and aroma, at least 250gms of lemons are used to produce a litre of this infused oil.

The lemon oil is great for dipping with Terra Rossa's herb mixes be it the Palestinian Zaatar thyme mix or the Lebanese Sumac crushed citrus berries. It's amazing for drizzling over fresh green salads and vegetables, for marinating with

fish and chicken, or for simply brushing on when grilling or barbequing for that incredible flavour. It is also sweet enough for use in baking cakes and crêpe suzette.

It also makes a wonderful tasty dipping gift for foodies in either a jute bag or a hamper tray accompanied with either a 40g tin of Sumac, Dukka or Zaatar and 2 Palestinian hand-made and hand-painted ceramic dipping bowls or 2 Hand-made Jordanian Terra Cotta bowls.



The Lemon infused extra virgin olive oil is offered in either a 250ml bottle retailing at £10.17 or 50ml bottle at £2.95.

For a quick glance of all of our unique Great Taste Awarded Specialities ranging from olive oils, herb mixes to mouth-watering sauces, sweets and hampers, please view our consumer brochure or visit the website at www.terra-rossa.com.

To receive the trade price for the whole Levantine range please email us at info@terra-rossa.com or call 020 8661 9695.



We look forward to seeing you soon on stand 831 at SFFF '24 Olympia, 10-11 of September.

Best Regards Team Terra Rossa