



Exquisite... **Zaatar Passata**



**Ready-to-eat
Ultra-Versatile
and Flavoured with
Uniquely Aromatic
Palestinian Zaatar**

**تيرا روزا TERRA
ROSSA**

Winner of 75 Great Taste Awards
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Zaatar Passata

About this Zaatar Passata/Salsa

This ultra versatile ready to eat Zaatar Passata – more akin to a Salsa - is flavoured with the freshest tomatoes, garlic, onions and Palestinian herby Zaatar. It gives you a taste of the Levant from a jar and adds a burst of flavour to a variety of dishes with a good helping of antioxidants and here are ideas on how to use it:

- Being ready to eat, it is traditionally mixed with few tablespoons of olive oil and scooped with a rolled up piece of nan bread.
- A must have stir through for adding a truly yummy flavour to pasta, gnocchi and lasagne.
- Add to traybakes be it new season green vegetables or meat and root vegetables especially parsnips, new and sweet potatoes.
- It makes a delicious base for soups and sauces for pulses and even beans especially haricot to make your own baked beans.
- As a base sauce for pizza, calzone, flat breads or tucked inside wraps and paninis.
- Use it as a condiment or a marinade for barbequed tofu, paneer and Haloumi cheese kebab skewers.
- Mix with rice or couscous and fresh herbs to stuff vegetables such as aubergines, bell peppers, potatoes and onions before baking them.
- Mix with fresh herbs and vegetables especially mushrooms and use as a topping or filling for omelettes.
- Or simply as a sauce to accompany rice, lentils, couscous, bulgur or green wheat Freekeh.

Ingredients: (For allergens see ingredients in **BOLD & CAPS**) Tomatoes, Red Onions, Garlic, Orange Juice, Lemon Juice, Extra Virgin Olive Oil, Date Molasses, Zaatar (Thyme, **SESAME SEEDS**, Sumac, Salt), Pomegranate Molasses, Brown Sugar, Tamarind Molasses, Dukka (Chilli, **SESAME SEEDS**, Sumac, Paprika, Coriander, Garlic, Cumin, Cinnamon, Salt, Dill, Bay leaves), Black Pepper, White Wine Vinegar, Coriander and Salt.

Care Instructions: Store in a cool, dark, dry place away from sunlight below 20°C. Once opened top up with olive oil, keep refrigerated and consume within 2 weeks.



About Terra Rossa Sauces



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

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