

*Exquisite...*

# Aubergine & Tomato Relish with Chickpeas



**TERRA  
ROSSA**

Winner of 63 Great Taste Awards  
[www.terra-rossa.com](http://www.terra-rossa.com)



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## About this Relish

- Made with roasted aubergines and tomatoes that are flavoured with Zaatar and Dukka, and is packed with exotic flavours of both date and pomegranate molasses.
- Just like all the other Terra Rossa sauces, it can be eaten straight away with fresh bread and is equally wonderful as a topping for fresh dips especially Baba Ganouch.
- It is ideally suited as a stir through for pasta or bulgur and is perfect for making stews with potatoes, paneer or tofu served with rice or couscous.
- Try using it as a sauce to make moussaka, to add flavour to pizza bases topped with buffalo cheese, eggs and fresh spinach leaves.
- It is also perfect as a topping for jacket potatoes and a filler for tacos with Guacamole, Greek yoghurt and grated Cheddar cheese.



## Ingredients

Tomato, Aubergine, Chickpea, Red Onion, Extra Virgin Olive Oil, GARLIC, Zaatar (Roasted Thyme, SESAME SEEDS, Sumac, oil and salt), Dukka (Chilli, SESAME SEEDS, Sumac, Paprika Powder, Coriander, GARLIC POWDER, Cumin, Cinnamon, Salt, Dill, Bay Leaves), Date and Pomegranate Molasses, Black Pepper & Salt

## Care Instructions

Every jar is topped with olive oil. Store in a cool dry place away from sunlight. Once opened top up with oil, keep refrigerated and consume within 2 weeks.

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## 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 friends as part of a Mezze.