

3 More Great Taste Awards for 2021

Like the buses, all things come in 3's and in 2021 Terra Rossa was awarded another 3 more GTA's - taking the company's total to an amazing 71 over the past 16 years. The products Awarded are:

- Baba's Rashi and Dibis – Tahini & Date Syrup with Sesame Seeds
- Zaatar & Pine Nuts Sauce with Crispy Onions
- Sumac Citrus Berries with Dead Sea Salt from the Jordan Valley

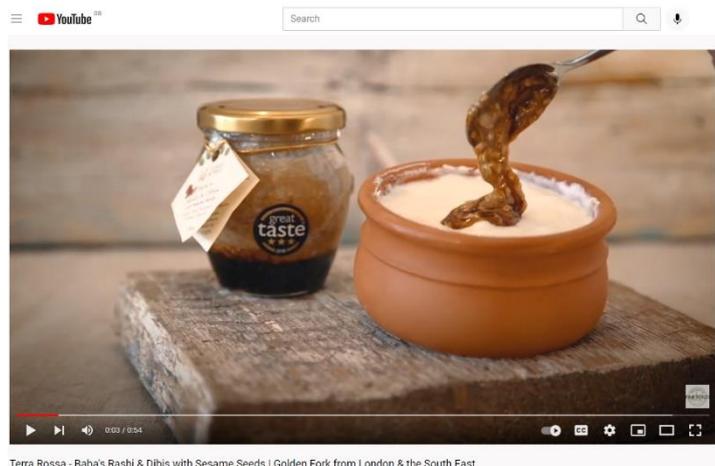
Baba's Rashi and Dibis

Baba's Rashi and Dibis was crowned with its seventh GTA award, a true testament to the products ability to stand up to the judges year after year – not forgetting to mention that it also won the Golden Fork Award from London and The South East in 2018.

Click the image to watch the video and to hear what the judges had to say:

And the Judges added this:

- *An interesting combination of sweet and savoury flavours.*
- *This is very different and we find the combination of flavours appealing. There is a very tasty malty note which we particularly enjoyed.*
- *"This spread takes you on an exciting journey of flavours and textures, nutty, sweet, creamy and toasty. Very well done!"*
- *"Sticky, sweet and savoury, Baba's breakfast sows seeds for Great Taste Success!"*



TERRA ROSSA

Zaatar & Pine Nut Sauce with Crispy Onions

Another repeat award winning product and this year made it 3 awards in three years. That is a great achievement for the sauce which followed the original GTA awarded Zaatar & Pine Nuts Sauce.

And the Judges added this:

- *A very full-flavoured paste shows off its pine nuts, sesame seeds and has a good aroma.*
- *The great thing about this product is the texture - the nuts have retained their crunch despite being steeped in oil. Would make a lovely pesto alternative in pasta and other dishes.*
- *The onions are sweet and crisp, some softness to the texture, and a heady mix of spices, seeds and nuts and just about anything else your imagination can conjure up.*
- *A highly complex mix of wholesome nuts, seeds and onions. All the ingredients retained their freshness, crispness and produced a wonderful explosion. Intriguing texture.*



Sumac Citrus Berries with Dead Sea Salt from the Jordan Valley

A brand-new product that infuses the Sumac in its natural form berry form with a truly amazing salt from the Jordanian Dead Sea Valley. It adds a zesty touch that heightens the flavours of any dish. Ideal for everyday use from seasoning, pickling, marinating to preserving.

And the Judges added this:

- *A piquant variation on sea salt with a citrusy kick and a lively flavour profile. A good idea and a sound product to use both at the table and for pickling and preserves. A welcome new product.*
- *This is a really interesting idea and the blend of sumac and sea salt is well judged - the citric sumac flavour is bright and zesty and the salt isn't too overpowering, both of which work together perfectly.*

