



Winner of 63 Great Taste Awards www.terra-rossa.com

# Zhoug Green Harissa

## **About this Salsa**

- This salsa is based on a Yemenite recipe and is often referred to as the cousin of red harissa.
- It's made mainly with fresh green chillies, large bundles of fresh herbs such as coriander, parsley and mint, with ginger and rose water for that delicate yet fiery zingy flavour.
- It is exceedingly good for marinating fish. Simply score the fish and spoon the Zhoua inside the arooves, drizzle with olive oil and spray with water, wrap with foil to make a basket and cook as desired
- Zhoug adds a refreshingly pleasant kick to sour cream, cottage cheese, mayonnaise, auacamole, beetroot dip and taramasalata.
- It's delicious used as a dressing especially when mixed with basil olive oil and drizzled over new potatoes, brussel sprouts, leafy greens and vegetables such runner beans, peas, zucchini and asparagus.



## Ingredients (For allergens see ingredients in BOLD & CAPS)

CELERY, CUCUMBER, COURGETTES, Spring Onion, Fennel, Coriander, Chillies, Mint, Parsley, Shallots, Pomegranate Molasses, Rose Water, Lemon Juice, GARLIC, Lime Juice, Brown Sugar, Ginger, Tammarind, Date Molasses, Black Pepper, Salt, Lemon Zest, Aniseed, Cardamom and Extra Virain Olive Oil.

## Care Instructions

Every jar is topped with olive oil to presevre it. Store in a cool dry place away from sunlight and below 20°C. Once opened top up with oil, keep refrigerated and consume within 2 weeks.

#### About Terra Rossa Sauces



Terra Rossa brinas vou 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 anythina they touch. They are ready to eat straight from the iar 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.