

Terra Rossa Scoops Five More Great Taste Awards

Terra Rossa is proud to announce that it has won a 2-star Great Taste Award for its ultra-premium Moroccan Les Terroirs de Marrakech extra virgin olive oil, and four 1-star Great Taste Award for the newly released Zaatar Passata, as well as the Chilli, Lemon and Basil Jordanian Infused extra virgin olive oils.

1. Moroccan Les Terroirs de Marrakech Extra Virgin Olive Oil:

Probably the best extra virgin olive oils from Morocco, Les Terroirs de Marrakech, is reserved especially for those who are passionate about ultra premium olive oil. So not surprisingly, like last year, it won a 2-star Gold Taste Award from the Guild of Fine Food this year.

This invaluable oil, with a limited production of 25,000 liters, comes from a manual selection of the best Picholine du Languedoc olives. It is well balanced, almost a sweet early harvest oil with a fresh herbal taste. It features mild fruit, green apple and artichoke notes, and has a distinctive peppery finish. Les Terroirs de Marrakech is an exclusive product with a genuine taste retracing the story of its terroir to the nose and palate. This fine oil is ideally served as dipping oil and is delicious poured over salads or served with lightly sautéed vegetables, pasta or wild rice and adds a refined touch to any dish.



This exquisite olive oil comes in a curvaceously shaped 250ml or 500ml bottle. For special occasions such as Christmas, Easter, Birthdays and Valentine's day, it is available in a beautifully produced black gift box which is embossed in elegant Arabian designs.

2. Zaatar Passata:



Made from the best available tomatoes, garlic, onions, the first cold-pressed Jordanian extra virgin olive oil and Zaatar thyme mix, this Passata is traditionally eaten by mixing it with olive oil and enjoyed with fresh bread as an aperitif.

It is also frequently used as a basic ingredient to add that definite lift to any meal, especially for making soups and stews which are commonly eaten with fluffy couscous or rice. Try tossing it into pasta, as a relish for grilled vegetables, jacket potatoes or barbequed meat, fried chicken or fish. It is also great as a filling for tortillas, burgers, pitta bread with falafel, paninis and as a topping mixed with cheese over nachos and pizzas.

TERRA ROSSA

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3. Jordanian Lemon, Basil & Chilli Infused Extra Virgin Olive Oils:

Terra Rossa's Jordanian olive oils reflect the time-honoured methods of collection, preservation and extraction of the blessed olive fruit combined with technological advances in extraction and packaging to preserve its organoleptic and sensitive aromatic properties and ensure acidity is kept to a minimum.

To attain the highest levels of antioxidants, polyphenol and vitamins, the olive oils are made from half-green olives that are milled within 10 hours of being hand-picked, which are then stone crushed and either cold-dripped or cold-pressed

The flavoured oils are all made with first cold-pressed extra virgin olive oil and at least 250g of the best fresh Jordanian lemon, basil and chillis are used to make each litre. The herbs are left to infuse naturally until the oils change their colour to signify that the flavours have been completely absorbed.

The oils can be used as starters by dunking with freshly baked bread, as a marinade for fish or chicken, drizzled over salads, houmous, grilled or barbequed fillets, pasta and mashed potatoes, or mixed with Terra Rossa herb mixes to make a paste and used as a rub.



Christmas, the olive oil presentation box is an excellent way for those who are undecided about which oil they'd like to buy, as it gives them the opportunity to sample them before buying the larger bottle.

And for those who are passionate about their olive oils, the 50ml bottles are small enough to fit in ones pocket, handbag or picnic baskets and can easily be taken anywhere for that extra special drizzle to enhance the taste and liven up any dish from a plain salad, pizza or sandwich.

Terra Rossa hopes to attract buyers from delicatessens, farm shops and garden centres with fine food sections, gift retailers, as well as pub/bars and restaurants who wish to incorporate the Oil & Herbs into their menu and serve it as a starter or appetiser. All the olive oils can be purchased directly from Terra Rossa.

- Ends -

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