

Thumbs up for Muhammara

The latest fresh dip from Arabian food specialist Terra Rossa proved so popular at the recent BBC Good Food Show in Harrogate that the entire supply was snapped up in just four hours!

Muhammara, which means 'to make red' in Arabic, originated from Aleppo in Syria which was one of the main culinary locations on the ancient trade routes between the Middle East, Asia and Europe.

Muhammara is a delicious combination of roasted sweet red peppers, tahini sesame paste, garlic, crunchy walnuts, delicately balanced with the sweet and sour notes of pomegranate molasses. It also contains Terra Rossa's finest extra virgin olive oil and Baharat – an Arabian spice mix with 13 exotic flavours such as coriander, dill, galangal, cinnamon, allspice, cardamom and karawya seeds.



Served as one of the main condiments in a Middle Eastern Mezze, Muhammara's mouth-watering flavour makes it the perfect dip eaten with toasted pitta, fresh warm crusty bread or crudités. It is incredibly tasty with kebabs, grilled fish, pasta or simply used as a spread or filling for sandwiches and a stuffing for aubergine or courgette.

As with all of Terra Rossa's fresh dips such as Baba Ganouch, Houmous with Dukka Harissa and Lebny strained yoghurt with Zaatar & Pine Nut sauce, Muhammara is freshly made to order and makes a wonderful spread for dinner parties, barbecues and picnics alike.

For more information visit www.terra-rossa.com