



Exquisite...

Taratour Tahini Sauce & Dressing



Serving Suggestion: Drizzled over Falafel

**TERRA
ROSSA**

Winner of 74 Great Taste Awards
www.terra-rossa.com



Taratour Tahini Sauce & Dressing

About this Sauce & Dressing

Taratour is a dairy-free creamy sauce & dressing and is the precursor for making Houmous. It's delicious, versatile and can be used in a variety of ways either straight for the jar or diluted with water or lemon juice to your desired consistency. Here are just a few ideas on how to devour it.

- Drizzle over grilled vegetables such as beetroot, cauliflower, potatoes and aubergine and last but not least the ubiquitous Levantine street foods: Falafel and Shawarma wraps or kebabs.
- Try using Taratour to make popular Levantine Mezze dishes:
 - ✦ Taratour salad: by mixing it with chopped cucumber, tomatoes, onions and any fresh herb.
 - ✦ Baqdonisia: by mixing it and with chopped Parsley.
 - ✦ Musabaha: by mixing it with whole chickpeas and topping it with pine nuts or almonds.
 - ✦ Quddsia: by mixing it with fava beans.
- Great as a dip mixed with Zaatar ketchup for dunking with vegetables batons, Halloumi sticks, Nachos, potato chips or as a condiment for filled paninis, pita bread, Haloumi or Feta cheese.
- Taratour is also used to make hot dishes such as Koftah meatball, fish Sayadieh or chicken Fatteh.



Ingredients (For allergens see ingredients in BOLD & CAPS)

TAHINI SESAME SEED PASTE, Lemon, **GARLIC**, Edible Dead Sea Salt, Pepper and Extra Virgin Olive Oil.

Care Instructions

Store in a cool, dark, dry place away from sunlight below 20°C.
Once opened top up with oil, keep refrigerated and consume within 2 weeks.

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 and family as part of a Mezze.