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Terra Rossa Launches Zaatar Passata

Terra Rossa, known for its range of Award Winning Arabian Specialities, is pleased to announce that it has won a 1-star Great Taste Award for its newly launched Zaatar Passata, a Thyme & Tomato pasta Sauce.



Made from tomatoes, garlic, onions, Terra Rossa's Jordanian first cold-pressed extra virgin olive oil and their Zaatar thyme mix, this Passata is traditionally eaten by mixing a tablespoon of Passata 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 burghul, fluffy couscous or rice.

Try tossing it into pasta, as a relish for grilled vegetables, jacket potatoes or barbequed meat. 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.

Not only is it delicious to dip with, it is also extremely easy to cook with and adds seriously good flavour to any meal - simply

fry some fish or chicken, add some chopped onion and garlic, and stir in a tablespoon or two of Zaatar Passata and enjoy!

For that extra special Arabian flavour, why not combine a table spoon of Passata with any one of Terra Rossa's herb mixes, Dukka Coriander and Sumac Lemon Berry, to make a sensational rub for any meat.

Terra Rossa hopes to attract buyers from delicatessens, farm shops, gift retailers and garden centres with fine food sections, as well as pub/bars and restaurants who wish to incorporate the oil, sauces and herbs into their menu and serve them as a starters or appetisers.

Zaatar Passata has a recommended retail price of £2.95 for 170g and can be purchased directly from Terra Rossa.

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