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AUTHENTIC ORIGIN Middle East

*created by
Fatima
Marzouki*

VERSTEGEN PRESENTS
9 'PURE' FLAVOURS OF MIDDLE-EASTERN CUISINE



9 AUTHENTIC BLENDS OF HERBS AND SPICES FROM THE MIDDLE EAST.

8 'PURE' SPICE BLENDS, CREATED BY FATIMA MARZOUKI.

AUTHENTIC • FINEST QUALITY • FREE OF SALT • 100% SPICES.

COMBINE WITH THE SPICEMIX DEL MONDO ZA'ATAR TO EXPERIENCE THE WEALTH
AND DIVERSITY OF MIDDLE-EASTERN CUISINE AND FLAVOURS.



Recipe: Marisa Herman



Recipe: Fatima Marzouki



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CHARK EL AWSAT *Blend of spices from the Middle East*

300g - code: 822381

Spice mix used in Moroccan, Libyan, Tunisian, Palestinian and Lebanese cooking. Highly suitable for warm dishes. Has a distinctive flavour as a result of the combination of nutmeg, cumin and cardamom.

Delicious in: Stuffed vegetables, courgettes, cabbage rolls, prawns, pastilla, falafel, briwat, minced-meat dishes, veal and beef, lamb, stews, spinach, roast meats, tagine dishes or figs.

CHERMOULA *Red spices with a bit of heat*

320g - code: 822081

Authentic blend for making the classic Middle-Eastern marinade, as well as pestos. A highlight of Algerian, Moroccan, Libyan and Tunisian cuisine. When used on its own, however, this spice mixture also brings a unique boost to countless dishes. It's perfect for combining with any Middle-Eastern spice blends and is also delicious when used together with our Spicemix del Mondo Za'atar.

A perennial favourite with: Game dishes (can be combined with the sweet spices), fantastic with shellfish, warm salads, carrots, courgettes, aubergines, sheep's and goat's-milk cheeses, baked feta, pastillas and briwat. Mix with preserved lemon, fresh coriander, lime juice, olive oil, flat-leaf parsley and sea salt for an authentic marinade.

GAMSA MEDINA *Moroccan 5-spice blend*

280g - code: 821981

The ultimate blend for creating authentic Moroccan cuisine. Highly versatile in use.

Excellent with: Stews, tagine and one-pan dishes, vegetables, fish and other seafood (including fish curries), soups, legumes, marinades, vegetables, potatoes or rice.

LAHTOR *Berber spices*

300g - code: 822281

The red thread running through authentic Berber cuisine. The Berber people use this magical melange to season practically everything. The secret: it is a basic blend of cumin and ginger with turmeric and pepper. Every household makes their own; the differences in proportions and quality lead to individual variations.

Best enjoyed with: Harira, fish, vegetable dishes, lentils and chickpeas, tabbouleh, poultry, rabbit, minced-meat dishes, stews, tagine dishes, herbed butters. Especially tasty when paired with olives.



LHATRIA FASIA *Spices from Fez*

200g - code: 822681

The women of Fez are renowned for being the finest cooks in all of Morocco. A Fez blend is a must-have for preparing the most refined and festive dishes. These blends invariably contain saffron – and don't skimp on the more expensive kinds of spices. Strictly speaking, there's no need to add extra saffron. But for that little bit of additional flair, adding a few more threads to your dish can't hurt.

Best enjoyed with: Pigeon, foie gras, pastillas, duck, lobster and crab (not to forget king crab), herbed butter or oil; can be combined with preserved lemons, sardines, tarbot or brill, asparagus, broad beans, sweetbreads, kidneys and roast meats.

LIKAMA HLOA *Sweet spice blend*

300g - code: 818081

This blend originated in Andalusia. When large numbers of Arabs crossed the strait and settled in Morocco, they brought this magical combination of warm, sweet spices with them. It owes its sweetness mostly to the cinnamon and star anise, while the warmth comes from pepper and nutmeg.

Best enjoyed with: Savoury dishes with fruit and dried fruits, tagine dishes, compotes (apple, apricot, pineapple, fig or pear), onion jam, pastilla, marinades for BBQ, poultry and lamb, roast meats, minced-meat dishes, coffee and pastry, nuts, briwat, fried rice and roasted vegetables.

RAS EL HANOUT *The finest blend we have to offer*

260g - code: 822481

A deeply cosy melange that can be felt all the way to your core: simply heartwarming. For your most festive and refined dishes. Or, for an extra kick and finishing touch, add additional saffron threads and/or rose petals.

Delicious with: Soups, tagine dishes, couscous, prawns, firm fish and shellfish, hummus, lentils; can be combined with preserved lemons and olives, fennel, artichokes, carrots and leeks.

YEDI BAHARAT *Turkish spice melange*

300g - code: 822581

Contains cumin, cloves, nutmeg, cardamom, allspice, mint, oregano, and more.

Delicious in: Köfte (minced meat dish), bread and bread-based dishes, stuffed vegetables, marinades, sauces and stews, game and poultry, chutneys and preserves, pita and kebab, pan-fried potatoes, braised onions, rabbit, chops, bouillon and cabbage.

SPICEMIX DEL MONDO ZA'ATAR

250g - code: 822181

The name translates literally as 'thyme'. A classic ingredient in Lebanese cooking. While many varieties exist, the main flavour component is always thyme or marjoram (wild oregano), combined with salt and sesame. Our Za'atar also contains sumac and grains of paradise, among other spices.

Delicious in: Bread-based dishes and to dip bread in at the table, along with olive oil; also Mediterranean pizzas, mezze, hummus, briwat, chicken, soups, puff-pastry dishes, avocado, potato salad, aubergines, feta, yoghurt and salads.



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