

M'HAMSA COUSCOUS WITH PEPPERS

LES MOULINS MAHJOUB

Tunisia



SENSORY PROFILE

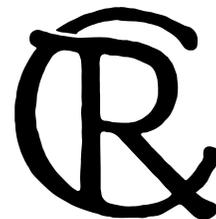
In Tunisia, this product is called M'hamsa, which translates into sundried wheat grains. Produced in the traditional Berber method, these large grains are hand-rolled and preserved with olive oil and sun, which give them a nutty, earthy flavor unlike any other couscous. Production begins by mixing semolina with olive oil, water, and salt, which is then pushed through screens. This couscous is jarred with dried red peppers that lend some gentle heat, though the peppers can also be cooked whole with the couscous for even more spice. This couscous is complementary to almost all North African and Mediterranean cuisine, including stews, meat, and fish dishes. It is also delicious with any of the four Les Moulins Mahjoub Couscous Sauces. As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes.

TRADITION

The Mahjoub family farms the soil in the lush Mejerda Valley of Tunisia, located on the southern shores of the Mediterranean. It is here that they produce handcrafted products under the Les Moulins Mahjoub label and are known for their steadfast commitment to artisan standards and sustainable farming. The Mahjoub family is recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.

RETAIL SIZE	500g
ITEM NO	95105
UPC	740913001755
CASE	12 Jars

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**ROGERS
COLLECTION**