

# M'HAMSA HAND-ROLLED COUSCOUS



**LES MOULINS MAHJOUB**

*Tebourba/Mejerda Valley, Tunisia*



**CERTIFIED ORGANIC**

**2012 & 2008 SOFI Silver Outstanding Pasta, Rice or Grain**

RETAIL SIZE	500g
ITEM NO	95100
UPC	740913001700
CASE	12 Jars
RETAIL SIZE	8kg
ITEM NO	95205
UPC	
CASE	1 tin

REVISED 7/5/2023

## 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. Couscous is complementary to almost all North African and Mediterranean cuisine, including stews, meat, and fish dishes. 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.



**ROGERS  
COLLECTION**