

CANDIED LEMON & FIG CHUTNEY ARTICHOKE & SEVILLA ORANGE

LES MOULINS MAHJOUB

Tebourba, Tunisia



CERTIFIED ORGANIC

RETAIL SIZE 210g

CASE 6 Jars

NAME Candied Lemon and Fig Chutney

ITEM NO 80800

UPC 740913001144

NAME Artichoke and Sevilla Orange Chutney

ITEM NO 80810

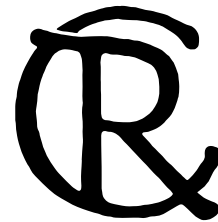
UPC 740913001151

SENSORY PROFILE

The Mahjoub chutneys are prepared as a tribute to the sweet and salty flavors of Mediterranean cooking. The Lemon and Fig Chutney contains the complex flavors of handpicked lemons and figs, as well as vinegar, sugar and spices. Both lemons and figs are prominent in Tunisian cuisine. Each Tunisian family has one or two lemon trees in their garden and figs have an ancient and storied history in the region. The Sevilla Orange and Artichoke Chutney contains Sevilla oranges and artichokes, as well as vinegar, sugar and spices. The Sevilla orange variety is renowned for their sweet aroma, so much so that they are used to produce orange flower water. Orange and artichokes are a classic Tunisia pairing. These chutneys have a depth of flavor that complements poultry dishes, couscous, and cheese/antipasti plates. As with all of the Mahjoub products, these are 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**

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