

ORGANIC NATURAL PRESERVED LEMONS



LES MOULINS MAHJOUB

Tebourba/The Mejerda Valley, Tunisia



SENSORY PROFILE

No other ingredient, apart from Harissa, exemplifies Tunisian cooking as well as preserved lemons. These lemons are preserved whole and the Mahjoub's add a mild red pepper to the jar to create an additional layer of flavor. These petite Tunisian lemons are known for their intensity and concentrated citrus flavor.

Cut the lemons into thin, small slices and use them to accompany grilled or baked fish, stews, rice, or to create the popular dish of chicken with olives and lemon. Both the rind and the pith can be utilized. As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes.

CERTIFIED ORGANIC



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's are recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.

RETAIL SIZE	200g
ITEM NO	R80620
UPC	740913001120
CASE	12 Jars

RETAIL SIZE	400g
ITEM NO	R80622
UPC	740913007085
CASE	12 Jars



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