

TUNISIAN TRADITIONAL HARISSA

LES MOULINS MAHJOUB

Tunisia



CERTIFIED ORGANIC

RETAIL SIZE	185g
ITEM NO	80390
UPC	740913001922
CASE	6 Jars

FS SIZE	700g
ITEM NO	80432
UPC	740913001939
CASE	6 Jars

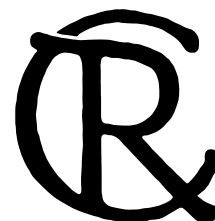
REVISED 2/16/2017

SENSORY PROFILE

The most popular Mahjoub condiment, Traditional Harissa, is made from sundried ground peppers, garlic, salt, coriander, and extra virgin olive oil. This famous Tunisian condiment adds a smoky heat and spice to enhance almost any dish. Using peppers of medium strength, harissa is designed to enhance the full range of flavor of the dried chili. This condiment is truly the “terroir of Tunisia.” As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes. This product is 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 family is recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.



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