

DATE MOLASSES

kamā

KAMĀ

Amman, Jordan



SENSORY PROFILE

This naturally sweet and refreshing molasses is made from boiled and strained Medjool dates whose juices are then reduced. It is a very laborious process that produces better results than a machine. Date molasses can be drizzled on fruit, yogurt, or granola – or swirled with tahiniyeh on bread for a Levantine version of PB&J. Even used as a marinade over meats and vegetables! A famous Levantine drink called Jallab is made with date molasses and rose water, crushed over ice. Molasses should be stored in dry storage at room temperature before and after opening.

TRADITION

Kamā was founded with the mission to empower, and give employment, to local Jordanian women who transform high quality raw ingredients into Arab and Levantine delights. Kamā celebrates hands-on food experiences, tradition, and seeks to create a space where people can gather around the “sufra”–no matter where you live.

RETAIL SIZE	10 oz. jar
ITEM NO	KAM0051
UPC	6253354701107
CASE	6/case
CASE WEIGHT	9 lbs.

REVISED 9/21/2022

