

TUNISIAN SUNDRIED MINT



CERTIFIED ORGANIC



RETAIL SIZE	30g
ITEM NO	R85010
UPC	740913001267
CASE	6 Jars



LES MOULINS MAHJOUB

Tebourba/Mejerda Valley, Tunisia

SENSORY PROFILE

Mint is at the heart of Berber cuisine and represents divine, celestial flavor in their ethos and mythology. Fresh mint is consumed in teas and juices, but its dried counterpart is also used in many savory recipes! This mint is cultivated in the fields and orchards of the Mahjoub farms in Tebourba and dried in the shade to preserve its color and flavor. This drying process takes about 5 days. It offers a delicate and fragrant freshness that can be used in a variety of dishes. These include tabbouleh and salads, meats, cheeses, combined with preserved lemon as a marinade, or even ice cream and dessert!.

INGREDIENTS

Organic sundried mint

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, couscous, and condiments.



REVISED 2/6/2023