Harissa
North African Chilli Paste

A fragrant spoonful of smoky warmth.

A North African inspired red chilli paste with garlic, smoked paprika, coriander, cumin and fennel. Ginger adds a little warmth beneath the fragrant, smoky spice.

180g JAR SKU JSCH180

WHAT MAKES IT DIFFERENT?

A useful, concentrated paste for bringing depth to marinades, sauces and roasted food. The chilli and aromatics are particularly good with the char and smoke of cooking over coals.

HOW TO ENJOY IT

Stir into yoghurt to marinate chicken or lamb, brush over cauliflower before roasting or add to tomato sauce. Swirl through labneh and serve with vegetables and flatbread.

A WORD FROM A FRIEND

"Stir a little through yoghurt for a chicken marinade, then leave the flavours time to settle."

ALLERGENS May contain nuts, peanuts & sesame. Always check the label.