



Shawarma Levantine Spice Blend

Warm, fragrant spice for the grill.

Cumin, garlic, smoked paprika, turmeric, coriander, nutmeg, cinnamon and ginger. An aromatic, deeply savoury Levantine inspired blend with a lingering warmth.

55g JAR

SKU JSSB55



WHAT MAKES IT DIFFERENT?

Prepared by hand in Dorset. Inspired by the fragrant layers of marinated meat that make shawarma so inviting, with spices that are equally good on vegetables.

HOW TO ENJOY IT

Mix with thick yoghurt, Extra Virgin Olive Oil and lemon, then marinate chicken, lamb or beef. Leave overnight if possible. Rub onto cauliflower, aubergine or squash before roasting.

A WORD FROM A FRIEND

“Give chicken thighs a night in yoghurt, lemon and Shawarma before they meet the heat.”

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