



BELAZU

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Chef-Grade Pastes and Tapenade



Red Pepper Tapenade

1119907 | 6/900 GR BC

Smooth and creamy tapenade made from sweet peppers.

Usage:

- Use as a dip for crudités
- Stir through couscous with roasted vegetables
- Add as a base for bruschetta, topped with mozzarella and cured meats



Chermoula Paste

1119909 | 6/900 GR BC

A North African style paste made from preserved lemons, cumin, fresh coriander, and parsley.

Usage:

- Dollop onto Moroccan baked eggs
- Combine with honey as a dressing for seared beef
- Stir through couscous or toss through cooked green vegetables



Apricot Harissa

1119911 | 6/1.02 KG BC

Middle eastern inspired paste with sweet apricot, ras el hanout, and a chilli kick.

Usage:

- Make a dressing with lemon and olive oil
- Spread onto a crispbread with cheese
- Marinade halloumi skewers
- Add a spoonful to a meatball or lamb kofta mix



Ezme Paste

1119910 | 6/950 GR BC

A fresh combination of tomatoes, peppers, and onions that gets invigorated by the addition of pomegranate molasses, chilli, mint, and parsley.

Usage:

- Pair with lunch dishes like bruschetta
- Add a spicy and tangy, yet sweet flavour to grains, dressings, or bread topped with feta
- Makes a perfect addition to summer antipasti platters



Zhough Paste

1120170 | 6/900 GR BC

An Israeli-inspired paste made of coriander, cloves, parsley, and cardamom combined with green chilli.

Usage:

- Brush over roasted lamb or aubergines
- Use as a salad dressing
- Toss through roast potatoes
- Spread on roast cauliflower and serve with hummus



Rose Harissa

230265 | 1/2.2 LB PC

One of Belazu's signature ingredients, a secret blend of herbs and spices, softened with rose petals.

Usage:

- Mix with olive oil and lemon juice as a quick marinade for chicken or vegetables
- Can be added to yogurt as an accompaniment or marinade
- Stir into couscous or cooked vegetables for added depth and subtle spice