

- Baharat. A rich, earthy Middle Eastern Spice mix combining allspice, black peppercorns, cardamon, cassia, cloves, coriander, cumin, nutmeg and paprika. Great to rub into meat as a marinade, especially lamb and chicken
- Berbere. One of the building blocks of Ethiopian Cuisine, combining dried red chilli, garlic, ginger, basil, cumin, nigella, caraway and fenugreek. Gives an amazing kick to stews and as a meat rub
- Ras el Hanout. A deep, warming spice mix used throughout North Africa, combining cumin, coriander, cinnamon, ginger, black pepper, turmeric and cardamon. Perfect to give depth to tagines
- Sumac. A beautifully tangy, vibrant spice with amazingly fresh citrus notes. Very versatile, can be used to garnish salads, hummus, or as a rub for meat and works brilliantly with fish
- Za'atar. The King of Middle Eastern spice mixes. A fragrant combination of oregano, marjarom, sumac, salt and SESAME seeds
- Harissa. A fiery North African chilli mix with dried red chilli, garlic, coriander, paprika and caraway. Great mixed with olive oil to make dressings for salads and cous cous or as a marinade for meat
- Pul Biber/Aleppo Pepper. Grown in Syria and Turkey, these dried chilli flakes add a hint of cherry like fruitiness to dressings and marinades. Mild heat, slight saltiness
- Urfa Biber. A dried Turkish pepper with a deep raisin, smoky flavour. Fantastic to rub into lamb or sprinkle over hummus