



Moroccan Blend - Ras El Hanout

We are excited to introduce our Moroccan Blend - Ras El Hanout!

Ras El Hanout means 'top of the shop' as it is traditionally a mixture of the finest quality of spices that the seller has to offer. With over 20 spices blended together, it is one of the finest examples of a melding of spices to create an ingredient greater than its individual spices.

Ras El Hanout has a somewhat curry-like flavour with a spicy kick, floral fragrance, subtle nuances, and an overall robust flavour.

Moroccan Blend - Ras El Hanout will be a wonderful addition to your repertoire!

The golden colour that results from the application of Ras El Hanout is accompanied by an aromatic and enticing flavour. Use Ras El Hanout in chicken or vegetable tangines, or add to couscous and rice.



Combine Ras El Hanout with yogurt or lemon juice to create a delicious marinade.

Ras El Hanout is a wonderful seasoning for meats. Whether rubbed on lamb chops to be grilled, or chicken to be roasted, you will love the results!

Add Ras El Hanout and honey to ground lamb for a twist on lamb burgers.