

*Esslinger*

# MOROCCAN CITRUS BLEND

Moroccan Citrus Blend is a mixture of spices influenced by the culinary medley of flavours, fragrances, and textures of which Moroccan cuisine is known. With lemon and orange citrus notes, garlic and onion, along with spices including coriander, cinnamon, and cumin, the layered flavours will add both a delicacy and a flair to your dishes.

Moroccan Citrus Blend is the perfect way to season meats, poultry, and fish to create flavourful mini kabobs or grilled dishes.

Use the seasoning to create vinaigrettes or season legume salads.



Add Moroccan Citrus Blend to hummus, plain yogurt, or sour cream to place a twist on classic dips.

Marinate veal, lamb, or pork to add flavour and colour to your culinary creations.

Moroccan Citrus Blend 28-14555 500 g