



ZA'ATAR from Palestine

A versatile zesty thyme herb mix.
Delicious with olive oil and bread, and
as a seasoning, topping or dip.



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Perfect for...



DIP



SEASONING



TOPPING

What is Za'atar?

Za'atar is an aromatic hand-crafted blend produced from an indigenous variety of thyme which is shade-dried then mixed with toasted sesame seeds, sumac, sea salt and a dash of olive oil. Recipes date at least to the 13th century, but each family has their own unique mixture, and Palestinian families breakfast daily on Za'atar with olive oil and fresh baked bread.

"Za'atar makes you smarter"

Traditionally said to improve concentration, generations of Palestinian schoolchildren have carried a za'atar sandwich in their lunchboxes!

As seen on...

- ✓ Master Chef
- ✓ The Great British Bake Off
- ✓ Saturday Kitchen

For recipes and to order
Palestinian cookbooks visit
www.zaytoun.uk

***"Zayt and Za'atar"* the quintessential Palestinian dip**

Peppery Palestinian olive oil (Zayt) teamed with zesty Za'atar – a taste tradition that every Palestinian would recognise. Simply mix 3 tbsp olive oil to 1 tbsp Za'atar and you have a simple snack or a surprise party food.

"Mana'eesh" are Za'atar flatbreads...

...a popular street food in Palestine. They're made by adding a blend of za'atar and olive oil to flatbread dough which is then baked till golden.

Za'atar is versatile

- Sprinkle on eggs – fried, scrambled, poached or boiled
- Dredge halloumi or any cheese in za'atar for a toastie with a difference
- Add a generous dusting of za'atar to hummus then drizzle with olive oil
- Mix with olive oil then rub into chicken or vegetables before roasting
- Make za'atar-crusting lamb or fish
- Add to ready-made croissant mix for breakfast with a savoury twist



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