

Sun-Dried Tomatoes (organic)



LES MOULINS MAHJOUB Tunisia

SENSORY PROFILE

Dried in the hot summer months of July and August, these tomatoes are then individually layered in glass jars and covered with extra virgin olive oil. It takes 14 to 15 kilos of fresh tomatoes to make just 1 kilo of sundried tomatoes. Most other sundried tomatoes use the less expensive and less flavorful seed oil; however, the Mahjoub's decision to use olive oil means that once the tomatoes are gone, there is still a jar of flavored oil to drizzle over grilled bread or add to a salad dressing. These tomatoes are excellent with pasta, couscous, and salads. As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes. This product is organic.

TRADITION The Mahjoub family farms the soil in the lush Mejerda Valley of Tunisia, located on the southern shores of the Mediterranean. It is here that they produce handcrafted products under the Les Moulins Mahjoub label and are known for their steadfast commitment to artisan standards and sustainable farming. The Mahjoub's are recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.