

Dipper Herbs

Rosa Maria, Parmesan, Sicilian and Tuscany Blends



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Delicious, quick and easy to prepare, these innovative and versatile herb & spice blends are created with high quality ingredients and then freeze dried to capture their full flavour.

Our Dipper range of savoury herb blends are not only perfect for dipping but great for seasoning too. The distinct **Tuscan** flavour is a blend of sweet spices, garlic, onion, celery, leek and other vegetables. The **Sicilian** blend combines the sweet spices with thyme, oregano and bell pepper. Our **Parmesan** Blend mixes a delicious blend of herbs and spices with a pronounced parmesan flavour. The **Rosa Maria** is a carefully blended aromatic mix, finished with rosemary.

The Basic Mix: Just add around a teaspoon of the dipper blend of your choice to your favourite extra virgin olive oil and serve with warm, crusty bread. You can use our Dipper Herbs in most dishes, perfect for marinades, salad dressings and rubs, sprinkled into salads or stir through mayonnaises. Just add some imagination!

Serving Suggestions:

- Mix with creme fraiche for a delicious dip and serve with raw vegetables.
- Stir through cream cheese and serve with potato wedges or baked potatoes.
- Mix in mayonnaise or cream cheese, for a spread on sandwiches.
- Blend into butter and baste a piece of steak, great as a meat marinade.
- Enjoy on popcorn instead of salt.
- Sprinkle dipper herbs into pasta sauce for a delicious authentic flavour.
- Mix with your favourite extra virgin olive oil and vinegar for salads.
- Make cuts in the top of a baguette or ciabatta and spread the herbs mixed with butter into the cuts, warm in the oven for a delicious variation on garlic bread.
- Use on savoury pancakes, and egg dishes.
- Use in marinades with steaks or poultry.
- Add to savoury pies and sauces, great in shepherd's pie.
- A delicious dip when mixed with sour cream, try with crackers, crudities or grissini.