

# Dried Herb Mixes

A traditional Italian recipe with a twist!



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Quick and easy to prepare, these innovative and versatile mixes are created with high quality ingredients and then freeze dried to capture their full flavour.

**Basic Mix** - Soak 1 part of the mix with twice the amount hot water, leave to stand for 5 minutes, add a drop of extra virgin olive oil and enjoy!

## **Serving Suggestions:**

- Delicious spread on a warm baguette, add grated hard cheese or slices of mozzarella if desired.
- Give fish or meat dishes a tasty, crispy layer by mixing the dried herbs with breadcrumbs.
- Add into lasagne, bolognese mix or marinara sauce.
- Delicious when added to bread dough for homemade bread with a Mediterranean twist.
- Add to marinades for fish, meat or poultry.
- Sprinkle on baked fish with balsamic vinegar.
- Mix 1 dessert spoon of the mix with hot water and let stand, add 2 dessert spoons of sour cream, mix and serve with baked potatoes.
- Shake dry over salads and soups.
- Use as a pizza base.
- Make a delicious salad dressing with your favourite extra virgin olive oil and vinegar - great with tomato and mozzarella salad.
- Add the basic mix to meatballs or meatloaf.
- Stir fry vegetables such as courgette, aubergine, mushrooms and peppers in baking oil, before serving add 1 dessert spoon of the herbs with a drizzle of extra virgin olive oil.
- Sprinkle on roast potatoes
- Add to tomato sauce for a delicious, rich pasta sauce.