

## CHERMOULA (Moroccan) SPICE MIX 50g



Price: \$5.20

**SKU:** SKU3624

**Product Categories:** [Herbs & Spices](#), [Blends for Slow Cooking](#), [Blends with Garlic](#), [Blends with Onion](#), [Rubs for Roasts, BBQ's & Grill](#), [Soups](#), [Spice & Herb Blends](#), [Sugar Free Blends](#)

**Product Tags:** [c](#)

**Product Page:**

<https://www.herbies.com.au/shop/herbs-and-spices/sugar-free-blends/chermoula-moroccan-spice-mix-50g>

### Product Summary

Sprinkle this Moroccan spice blend onto lamb and chicken before cooking. (SML PKT)

### Product Description

Sprinkle this Moroccan spice blend onto lamb and chicken before cooking. (SML PKT)

Contains: Cumin, Paprika, Onion, Turmeric, Cayenne, Garlic, Parsley, Salt, Pepper, Coriander Leaves.

Description & Use: Chermoula is a North African spice blend which, when sprinkled onto chicken and lamb before cooking, gives a spicy Moroccan flavour.

Suitable for grilled, barbecued and roasted meat.

Add 1 tablespoon Chermoula Mix to your favourite scone recipe to make tasty savoury scones.

Top with Hommus or sour cream mixed with cumin seeds.

Mix 1 tablespoon Chermoula Mix with a cup of plain yoghurt. Spread over both sides of 4 tuna steaks and bake or grill.

Rub Chermoula Mix generously over a butterflied leg of lamb. Allow to stand for 30 minutes, then cook on the barbecue. Add a squeeze of lemon from time to time as it cooks.

Sprinkle Chermoula Mix over chicken, lamb, fish or beef and cook in your preferred way. No wet marinade is necessary - the moisture in the meat will make the spice mix cling.

The following recipe for Chermoula scones is easy to make and is something very different to serve with cocktails.

Nutritional Information (Spice Mix Only):

Per 100g

Energy (kj)

1542.89

Protein (g)

14.67

Fat (g) Total

13.16

Fat (g) Saturated

1.40

Carbohydrate (g)

45.65

Sugars (g)

16.02

Sodium (mg)

797.07

MOROCCAN COCKTAIL SCONES

Using your favourite usual scone recipe, add 1 tablespoon Herbie's Chermoula mix to the flour. Follow the directions to cook the scones, cutting them into small, cocktail sized squares or diamonds. Serve with either hummus (chickpea puree) with ground cumin stirred in, or eggplant and garlic puree with a little chilli powder added.

## Product Attributes

- Weight: 0.06 kg