

THE SIMPLE WAY TO DELICIOUS DINING

Moroccan Chicken Chermoula Tajine (serves 4)

200gm jar Riki Kaspi Spice Journey Chicken Chermoula

1 kg chicken thighs

1 large onion, diced

2 tablespoons vegetable oil

1 tin diced tomato

12 prunes cut in half

1 teaspoon honey

1 teaspoon cinnamon

Fresh coriander and toasted almonds to garnish

Couscous to serve

Mix chicken thighs with the Chicken Chermoula. Fry the onion in the oil til softened then add diced tomato and cook 10 minutes. Add chicken and spice paste mix and cook a further 40 minutes on low. Halfway through add the prunes. Remove from heat and stir through honey and cinnamon.

Garnish with fresh coriander and toasted almonds and serve with Moroccan Couscous Kit.

STOCKIST ENQUIRIES OR SALES

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KASPI
Riki

Moroccan Journey

INTRODUCING RIKI KASPI SPICE JOURNEY

"Beautifully constructed cooking pastes and marinades, made from hand-roasted spices and fresh herbs, are the stars of Riki Kaspi's new Moroccan Journey range"
Jane Cornes, 'Eating in! Scoop Magazine'

RIKI KASPI SPICE JOURNEY

The Riki Kaspi Spice Journey range of products makes it easy to create a complete restaurant quality Moroccan feast at home. Carefully selected, blended and balanced by well known Western Australian chef Riki Kaspi, these premium quality, hand crafted products are preservative free and made from 100% natural roasted spices and fresh herbs.

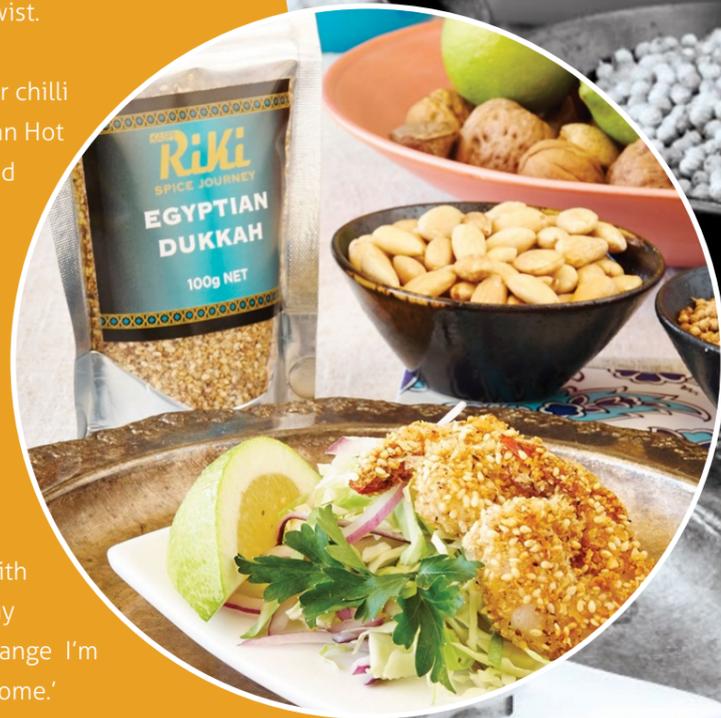
The range includes four Chermoula pastes, the traditional flavour base for Moroccan Tajines and slow-cooked casseroles.

A Moroccan Couscous Kit provides an authentic accompaniment to the Chermoula dishes and the Ras El Hanut BBQ and Roast Rub blends the very best spices to give meat or vegetables a delicious twist.

For a final touch Riki offers her Preserved Lemons, and for chilli lovers her original version of the highly popular Moroccan Hot Harissa. The range is completed with Egyptian Dukkah and Za'atar, a middle eastern herb condiment.

Riki Kaspi is a well known Perth chef, colourful food personality and owner of The Cooking Professor cooking school. Riki grew up in the multicultural Middle East and brought her commitment to good food and her warm and welcoming personality to her highly regarded café restaurant, Riki Blakes Café in North Perth.

'Growing up food was always central to our family life. With my restaurant and cooking school I've introduced so many people to the flavours I love. Through my Spice Journey range I'm pleased you can now enjoy a feast of my food easily at home.'



YOUR CUSTOMERS WILL WANT TO BUY RIKI KASPI SPICE JOURNEY

The popularity of Moroccan food is on the rise. Riki Kaspi Spice Journey offers this popular exotic cuisine in a premium product range, ideal for creating a complete feast, yet so simple to use it's ideal for a family meal.

- ✓ Hand-crafted by food personality and chef, Riki Kaspi
- ✓ Western Australian made
- ✓ 100% natural
- ✓ Preservative free
- ✓ In store demonstrations
- ✓ Premium product
- ✓ Easy to use
- ✓ Restaurant quality result
- ✓ Proven popularity
- ✓ Suits the whole family

- 1. Moroccan Harissa**
Traditional hot chilli condiment. 200gm jar, 10 servings.
- 2. Lamb and Beef Chermoula**
Traditional, concentrated flavour base. 200g jar, prepares 4 servings of tajine.
- 3. Fish Chermoula**
Concentrated flavour base ideal for fish. 200mg jar, prepares 1kg of fish.
- 4. Chicken Chermoula**
Concentrated flavour base ideal for chicken. 200mg jars, prepares 1kg of chicken.
- 5. Vegetarian Chermoula**
Concentrated flavour base ideal for vegetarian. 200gm jar, prepares 1kg.



- 6. Moroccan Couscous Kit**
Authentic couscous with berries and spices. 400g pouch includes 2 x flavouring sachets.
- 7. Ras El Hanut**
One stop spice mix for BBQ or roasting. 100g resealable pouch.
- 8. Za'atar**
Middle eastern herb condiment. 70g resealable pouch.
- 9. Egyptian Dukkah**
Nut, seed and spice blend. 100g resealable pouch.

HAVE RIKI COOK FOR YOU

To try Riki Kaspi Spice Journey products Riki can provide a private taste test for your staff or VIP customers, sampling and in store demonstrations. Just contact Riki Kaspi Spice Journey via the details on the back.

