

Further Belazu Coverage

Fresh July 2006

Have you tried?

Harissa paste – a hot chilli paste to serve as a condiment or dip, stirred into couscous or spread over fish or vegetables before cooking. Look out for Rose Harissa from Belazu.

House Beautiful June 2006

Ready in a rush roast vegetable couscous

Harissa is a sweet and spicy paste that originates from Tunisia. We like Belazu's Rose Harissa.

Olive Magazine June 2006

Venison sausages with red cabbage recipe

Any chilli jelly (or redcurrant jelly) can be used but Belazu's Smoked Chilli Jelly gets the vote.

House and Garden, March 2006

"My favourite shop-bought Harissa paste is Belazu Rose Harissa, which has a good authentic flavour."

Olive Magazine January 2006

The Cook's Wish List

Liz the Creative Director wishes for "Belazu balsamic vinegar – great on avocados".

Olive Magazine January 2006

Buy The Best...

Harissa is a fiery aromatic, chilli-based paste from North Africa that's used as a table condiment and stirred into tagines.... Belazu does an authentic Harissa with rose petals.

Good Housekeeping December 2005

Boxing Day Feast Menu ...

Make sure you use an aged (at least 3 years) balsamic vinegar, such as Belazu's Balsamic Vinegar. Some of the cheaper ones are too acidic and the flavour isn't as rich.

Claire Sweeney in the TV Times, 25th June 2005

Talking about her favourite Rose Harissa chicken dish "I've made the recipe for my boyfriend... and he thinks it's delicious. The organic ingredients are tasty, but the only real essential is the Belazu Balsamic Vinegar. It's quite expensive, but worth it... It really is the best around"

Real Magazine 1st April 2005

Three of the best Balsamic Vinegars: No 1 : Belazu Balsamic Vinegar. For those with a sweet tooth, a little of this deliciously thick and rich vinegar goes along way.

Easy Living, April 2005

Best (olive oil) for drizzling

Belazu Unfiltered Early Harvest Arbequina

A lovely, full-flavoured and fragrant Spanish oil that's delicious drizzled on warm vegetables, soup, roasted meat or risotto – remember that warm food enhances the flavour of the oil.

The Guardian Weekend March 2005

"Harissa is a North African spice paste, a glorious, orange-red mixture based on aromatic seeds and potent chillies.... The best I've tried is Belazu's, in which a hint of rose petals adds one more subtle note to the mix."

Sunday Telegraph January 2005

In a pickle ...

Cut into little strips with sliced fennel and olive oil as a wintry salad or added to a tagine for a genuine Moroccan flavour, these pickled lemons from Belazu are small enough to be used whole.

Nigella Lawson, Good Food Magazine Jan 2005

"All I want for Christmas I'd love a year's supply of gift wrapped Belazu's rose harissa. I find it exotic and wonderful and as I use it so much I'm always running out."

Matthew Fort, Guardian Nov 2004

"Small but sexy; a good stocking stuffer. Made to liven couscous, naturally, but that warm spicy perfumed cocktail of chilli, coriander, caraway, garlic, olive oil and rose petals, will lift many a more mundane creation."

Raymond Blanc, November 2004

"Belazu's Special Reserve Balsamic vinegar is a must have ingredient in any kitchen, we wouldn't be without it at Le Manoir aux Quat' Saisons"

Mail on Sunday, You magazine 1 August 2004

Best Dressed - Belazu have amplified the olive logo on their key products - Ligurian olive and Moroccan argan oils, and Balsamic vinegar - and awarded themselves a gold band (their large Mediterranean range is at Sainsbury's Special Selection and selected branches of Waitrose and Tesco). There's an anthology of recipes - the ambitious tuna confit with pickled lemons and the simple pissaladiere appeal - on their clean, clear website, which now allows ordering online.

Amy Willcock (amywillcock.co.uk), July 2004

Belazu, the most wonderful Special Reserve Balsamic Vinegar. All you need is a few drops in some olive oil to transform any tomato based dish - I even sprinkled it on popcorn the other night!

Good Housekeeping, May 2004

"Harissa... The new pesto.

Made by pounding soaked dried red chillies, garlic and oil together, harissa is a Moroccan inspiration. We like this version, which - surprisingly for a savoury product - also contains crushed rose petals. Harissa was traditionally added to Moroccan stews, known as tagines, but we've found plenty of other ways to put its rounded flavour to good use. Stir it into tomato pasta sauce for a fiery kick or mix half and

half with olive oil as a marinade for chicken or lamb. We've also been know to dip a chunk of crusty bread into some harissa paste when the pre-dinner pangs hit."

Waitrose Food Illustrated, May 2004

"Lea & Perrins, Tabasco, Colman's mustard powder: all can mystically transform a dish from the mundane to the sublime. A dab of Belazu Rose Harissa can work similar miracles. Stir it into couscous with dried apricots and mint, or brush it onto grilled meats. But beware, it is mighty hot. You can cool it by mixing a teaspoon into a tub of crème fraîche with a handful of chopped mint for a tasty dip."

The Times: T2

Jill Dupleix's Dish column

"A little ready made harissa (hot chilli paste) will turn up the heat, Lamour-style. Best is the Belazu Rose Harissa, available from 500 Sainsbury's and Waitrose stores at £3.59 for 90g. It is good with couscous, drizzled over char-grilled vegetables, thinned out with extra virgin olive oil for a spicy, rose-scented marinade or dressing, or stirred into mayonnaise and dolloped on to grilled fish or chicken."

Delia's Christmas Easy, December 2003

Belazu Smoked Chilli Jelly

"A spicy, smoky-flavoured jelly that will go very well with cold meats, particularly turkey and game. A winner all round"

Belazu Borettane Onions

"Wow! These are delicious. Sweet and tangy, they'd be heaven on earth with some bread and cheese."

Red magazine, November 2003

I love these flat onions, in delicious balsamic – but then I prefer pickled onions to sweets. It's a Northern thing.

Sainsbury's magazine, October 2003

Please note, this is not the sort of jelly that you serve with ice cream, unless you are a chilli pyromaniac or an incorrigible prankster. We are mad about putting a couple of jelly dots (not tots) on top of grilled haloumi cheese, or seared scallops. The batch we have is hot hot, not subtle hot as it says on the label! Chillies do have their little ways.

Woman & Home, September 2003

You can't imagine how good and mellow this is until you try it neat over the simplest of salads.

House & Garden, September 2003

The flavour of this versatile smoked chilli jelly from Belazu is at once delicious smoky, sweet and fiery. Use it to glaze chicken, pork, or lamb; add it to stir-fries; melt it down as a dipping sauce, or mix it with soy sauce to make a superb marinade. Eaten with cold meats and cheese, it is also a great alternative to chutney.

Family Circle, September 2003

Also, if you like things spicy, try some harissa on the side – it's a fiery Moroccan roasted red pepper and hot chilli paste. I love Belazu's Rose Harissa – but be warned, a little goes a long way.

Daily Express, 9 August 2003

I love Balsamic vinegar. It's one of those foods that will undoubtedly endure thanks to its lovely sweetness, which is tempered with a subtle acidity. The only criticism I have is its colour as it can make a salad look a little murky. Still this isn't a problem with Belazu's new white balsamic which they call a 'condiment' rather than a vinegar because of its lower acidity values. It's a great product – gentle, smooth and well balanced – and makes muddy salads a thing of the past.

The Sunday Times: Style, 3 August 2003

Belazu's Smoked Chilli Jelly is the perfect accompaniment to a more sophisticated barbecue. Hot, sweet and smoky, it would be delicious as a glaze on chops, used as a marinade or dipping sauce for prawns.

The Times, 15 June 2003

For a big flavour hit, use lemons preserved in salt and lemon juice in the Moroccan style rather than fresh lemons. Belazu Beldi Pickled Lemons are a sensational addition to the summer store cupboard; being small, soft and not overly salty.

BBC Good Food, Jan 2003

Best of 2002 – Best Speciality range: Lovely hand-picked products from the Mediterranean. Thick, unfiltered oils such as Early Harvest Arbequina – the olives are stone ground into a paste, cold pressed and the oil packaged immediately to preserve the fresh flavour – luscious with crusty bread or salad.

BBC Good Food, December 2002

The smartest, tangiest ingredient for Moroccan dishes – Belazu Pickled Lemons.

Daily Express, 12 October 2002

The new kid on the block is barley couscous, brought to us by the brilliant food importer Belazu. It is darker than the rather pale ordinary couscous, and has a nutty rather more interesting flavour. The texture is firmer too.

Good Housekeeping, August 2002

GHI Balsamic Vinegar Taste Test – voted 1st Choice in the Good Housekeeping Institute Taste Test (August 2002, UK Edition)
Deep, rich brown vinegar with a thick, treacly consistency, a delicious oak flavour, hints of caramelised sugar and good contrast to the sharp acidity.

The Independent on Sunday: Review, 30 June 2002

A Tunisian mix from Belazu (which also does excellent tapenades), this aromatic harissa is excellent for those who like it hot.

