



MOROCCAN*
HUMMUS 200 G

A MODERN VERSION OF HUMMUS, WITH RED LENTILS AND SPICES, FRESH HERBS AND HARISSA FROM MOROCCAN CUISINE ADDING LIGHTNESS AND FLAVOUR.



WILD*
GARLIC
HUMMUS 200 G

FRESH WILD GARLIC ADDS A NOVEL TEXTURE AND UNIQUE TASTE TO THIS HUMMUS.

GOURMET CLUB OFFERS A WIDE RANGE OF PREMIUM PRODUCTS CREATED FROM THE BEST AND CAREFULLY SELECTED INGREDIENTS.

WE BELIEVE THAT THE MODERN GOURMET CONCEPT INCLUDES, IN ADDITION TO A RICH TASTE ADVENTURE, A SYNERGY OF NATURAL AND HEALTHY PRINCIPLES.

INDIAN*
MANGO-CURRY
HUMMUS 200 G



INSPIRED BY THE BELOVED COMBINATION OF EXOTIC MANGO AND CURRY FROM INDIAN CUISINE, WHICH ADDS FRUITY AND ORIENTAL NUANCES TO THIS HUMMUS.

BEETROOT*
HUMMUS 200 G



A CONTEMPORARY AND LIGHTER VERSION OF THIS DELICACY FROM MEDITERRANEAN CUISINE, WHERE BEETROOT, EXTRA VIRGIN OLIVE OIL AND SPICECUMIN ADD SPECIAL CHARACTER.

UNIQUE TASTE EXPERIENCES
SINCE 2009

IMRE KOSE
CREATIVE
GOURMET CLUB



SUN-DRIED*
TOMATO
HUMMUS 200 G

SUN-DRIED TOMATOES AND FRESH BASIL ADD AN ITALIAN FLAVOUR TO THIS HUMMUS.



CAESAR*
DRESSING 150 G

A CLASSIC, RESTAURANT-QUALITY SALAD DRESSING. EXTRA VIRGIN OLIVE OIL, FRENCH DIJON MUSTARD, PARMESAN CHEESE AND WORCESTERSHIRE SAUCE ARE USED TO ENHANCE THIS PREMIUM PREPARATION.

* CONTACT US FOR PRIVATE LABEL ENQUIRIES