

Sauces Dips & Dressing

Souk Bessara (Fava Bean Dip)

Product Description

*This is one of the ancient Arabic dishes found all over the Middle East.
A puree of fava beans blended with cumin, lemon juice, and garlic.
Souk Bessara is all-natural and does not require refrigeration until it is opened.
Store leftovers in an air tight container in the refrigerator for up to 7 days.*



Serving Size: 2 oz Yields: 54 servings (Approx)

Product Recipe

Measurement	Ingredients
1 bag	Souk Bessara (fava bean dip)

Preparation Steps

1. Cut corner of bag and squeeze Bessara into serving vessel.
2. Garnish with chopped parsley and olive oil.
(For color, dice pickled turnips & add as garnish)

Tamaño de la porción: producciones de 2 onzas: 54 porciones (aproximadas)

Pasos de la preparación

1. Corte una esquina de la bolsa y vierta el contenido deseado
2. Adorne con perejil cortado y aceite de oliva
(para color agregue turnips finamente picados como adorno)