



HOW TO USE POMEGRANATE MOLASSES

What is pomegranate molasses and how to use it?

Pomegranate molasses is a thick, sweet-sour syrup that is made by cooking down the juice extracted from the fleshy seeds of the fruit. It is an ingredient full of potential!

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POMEGRANATE MOLASSES



MEATBALLS

Toss meatballs, spiced with cumin, coriander, chilli and garlic with a little pomegranate molasses.

BRUSH A CHICKEN

Brush a chicken with molasses before roasting for a crispy sour skin

ADD TO FISH

Season the cavity of a whole fish (such as mackerel or snapper) with the pomegranate molasses, lemons, celery and garlic and bake in a hot oven (180 degrees).

GRILLED OR ROASTED VEGETABLES

Drizzle over grilled or roasted vegetables.

OLIVE OIL DRESSING

Whisk together with a touch of olive oil for a dressing.

ADD TO MEATS

Barbecue lamb cutlets then dip into the pomegranate sauce. Add extra flavour to chicken or lamb fillets by brushing a little pomegranate molasses over the skin before roasting. Serve with rice or couscous.

FOR SALAD DRESSING

Combine the pomegranate molasses with olive oil and fresh herbs such as mint and coriander.

WHIZZED INTO DIPS AND RELISHES

Add a drizzle of pomegranate molasses to hummus, baba ghanoush, or any other dip or relish that could use a little jolt of acidity or sweetness.



WE WOULD LOVE TO SEE THE RESULTS!
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