How to use:

Herbal tea Se

REFRESH YOURSELF

TRY A TEA SODA (100ml):

Ingredients:

Dried herb 20g, water 200cc, sugar 100g (honey 30g), lime juice 1pcs.

Preparation:

1. Put dried herb into the boiled water, and boil it for 3 mins.

 Steam it for 5 mins, and then filter to another bowl.
Mix with sugar/honey and add lime juice.

Seasoning

bread.

ADD A NATURAL FLAVOR SOURNESS TO RECOVER TO YOUR DISHES FROM FATIGUE

TRY A WATERMELON & TRY A VEGGIE SANDWICH CHEESE SALAD

Suggestions: For sandwid

Use as topping for salad, soup, pickles, cheese, meat, fish, pasta, egg dishes and sauce.



Seasonal Pickles Seasonal Jam

FILL A BOTTLE WITH FRESHNESS AND AROMA:

TRY A JAM WITH YOGHURT

Suggestions:

For sandwich, serve with talas and cassava with chili, and mix into mayonnaise to make tartar sauce. Mix your chosen jam with yoghurt, with cream cheese on bread/cracker, with soda or tea, for dressing or sweets.





AROMA TIMOR IS A BRAND OF NATURAL AND HEALTHY PRODUCTS HANDMADE BY TIMORESE WOMEN WHO LIVE IN RURAL AREAS OF TIMOR-LESTE.

Distributed by: Peoples Trade Company Hudi-Laran, Bairro Pite, Dili, Timor-Leste Tel: +670 3321 577 Email: etoffice@parcic.org Facebook @AromaTimor, Instagram @aromatimor

Special thanks: Designer Joao S. Ferro (Thing & Stories), Photos Bhenk & Octavio (Dili Photography Community), Location AGORA FOOD STUDIO (@agorafoodstudio)



aromatimor



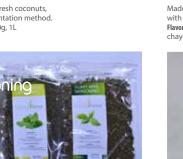


REFRESH AND RELAX

Carefully dried by hand and 100% organic. Flavors and Weight: Gotukola & Mint 30g, Avocado & Lime 30g, Lemon Grass 30g, Shell Ginger 30g, Roselle 20g



Produced from fresh coconuts. in natural fermentation method. Weight: 222g, 300g, 1L



MAKE YOUR DISHES MORE COLORFUL AND TASTY with rich aromas and well selected herbs. Flavors: Sweet basil, Lemon balm, Basil salt. Weight: 50g



Made from fresh seasonal vegetables pickled with local handmade vinegar from lontar palm. Flavors: Green papaya, green pumpkin, chayote and bitter guard. Weight: 270g



CHOOSE YOUR FAVORITE: CREAMY-SALTY OR CRUNCHY-SWEET From organic peanuts grown in Baucau and Bobonaro. Flavors: Creamy-salty, Crunchy-sweet. Weight: 270g

Pennut



AMAZING TASTE OF CRISP! The most recommended souvenir of Timor-Leste.



ORIGINAL RECIPE FROM TIMOR-LESTE Made from local natural ingredients. Flavors: Sago, Coconut, Ginger, Lemon grass, Moringa. Qty:10pcs

TO SNACK OR TO LIQUOR'S KNOB. Beautifully egg coated peanuts from Baucau. Weight: 100g



100% PURE RAW HONEY. NO HEAT TREATMENT. Sugar contents concentrated up to 80% to stop fermenting. Flavors & Weight: Giant honey bee 380g, Asiatic honey bee 90g



ENJOY A SLIGHT SWEETNESS OF CORN FLAVOR.

Made from local corn powder which is grounded just before it's produced. Flavors: Plain, Sesame, Basil&Salt. Weight: 100g







THE PERFECT BALANCE WILL DELIGHT EVERY PALATE.

Made from fresh and fragrant local fruits that have been carefully selected during the harvest season. Seasonal Flavors: guava, orange, papaya, pineapple, pomelo, strawberry.



RICH SWEET AND SOUR TAMARIND CANDY From pure tamarind covered in a mix of sweet potato. sugar, chili and lime leaf. Weight: 100g



RICH FLAVOR OF VEGETABLES WILL FIT VARIOUS FOODS AND DRINKS Made from seasonal fresh vegetables guickly preserved by producers. Seasonal Flavors: mango, tomato, cucumber, sweet potato, green squash, carrot.