

# How to use:

## Herbal tea

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

## Seasoning

### ADD A NATURAL FLAVOR TO YOUR DISHES

TRY A WATERMELON & CHEESE SALAD

### Suggestions:

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



## Seasonal Pickles

### SOURNESS TO RECOVER FROM FATIGUE

TRY A VEGGIE SANDWICH

### Suggestions:

For sandwich, serve with talas and cassava with chili, and mix into mayonnaise to make tartar sauce.



## Seasonal Jam

### FILL A BOTTLE WITH FRESHNESS AND AROMA:

TRY A JAM WITH YOGHURT

### Suggestions:

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

The Aroma Timor logo, featuring the brand name in a green, lowercase font with a stylized tree graphic integrated into the letter 'o' of 'timor'.

aroma timor



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



**COLD PRESSED VIRGIN COCONUT OIL**  
Produced from fresh coconuts, in natural fermentation method.  
**Weight:** 222g, 300g, 1L



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



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



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



**BANANA CHIPS**  
AMAZING TASTE OF CRISP!  
The most recommended souvenir of Timor-Leste.  
**Weight:** 100g



**RAW HONEY**  
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



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



**CORN POWDER COOKIES**  
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



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



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



**FRUITS CONFITURE**  
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.



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