

*Ottoman  
Gourmet*

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**Ottoman Gourmet by Pasahan Group**

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### ***Converting Silk Road Into Gourmet Road***

Ottoman Empire owes its reputation and power to the Silk Road which made Ottoman Empire's territory popular in terms of both trade and social welfare. Thus, capitals such as Istanbul became very developed and trade center of its time. For example, Venetian traders were the first Europeans who met with coffee and those traders are also the reason behind the fact of Europe's recognition of the coffee. Until Ottoman Empire collapse, it had the secret mission of connecting Asia and Europe. Spices, yogurt, baklava and kebabs are only some of the examples can be given to the products which West has met because of Ottoman Empire.

We as the inheritors of the Ottoman Empire established Ottoman Gourmet in Istanbul-the ex and the next center of the world trade- in order to convert Silk Road into Gourmet Road. Ottoman gourmet brings you the gourmet tastes from all around the world.

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## Ottoman Gourmet Olive Oil

Ottoman Gourmet olive oil is harvested from the lands of olives, Mediterranean. Mediterranean kitchen is known as health and delicious by whole world. Ottoman Gourmet is proud to launch its olive oil which is mentioned in Holy Books such as Quran and its leaf is known as the symbol of the peace. We will bring peace to your menus by gathering and keeping olive oil naturally as in the ancient times.

### *Ottoman Gourmet Extra Virgin Olive Oil*

Ottoman Gourmet Extra Virgin Olive Oil is mostly made from handpicked early harvested large olives; which are carefully selected after the sizing. These olives are crushed with discs as in ancient times and pressed in low temperatures. Since, olive oil is gathered under low temperature, it does not lose any value due to the heat during press. Our Extra Virgin Olive Oil has a maximum acidity of 0.5 % and it has fruity and moderate bitter taste with its golden-greenish color. This one is ideal for dressings and posh dishes.

### *Ottoman Gourmet Virgin Olive Oil*

Ottoman Gourmet Virgin Olive Oil is specially designed for the ones who love intense and magic smell of the olive oil. Especially, Arab World and Southeast Asian Nations are in love with this taste. It has a distinctive taste, a bit of a grassy flavour and greenish colour with maximum 2% acidity. It is perfect to be used for appetizers and cooking.



## Ottoman Gourmet Naturally Flavoured Olive Oil

Ottoman Gourmet Naturally Flavored Olive Oil promises to give an unforgettable unique experience to your taste. We are proud to indicate that our flavors are NOT infused into olive oil but produced together with olives at the same time.

### *Garlic Extra Virgin*

Garlic has been cultivated for thousands of years for its culinary attributes and its getting more popular day by day with respect to the interest of the west in eastern recipes. Ottoman Gourmet Garlic Flavored Extra Virgin olive oil has an amazing natural garlic flavor made by crushing fresh garlic and olives together. It provides you with all the distinctive taste and aroma of fresh garlic with an essence of Mediterranean. Ideal for cooking especially for Indian, Asian and Latin recipes.

### *Red Chili Pepper Extra Virgin*

This special blend of roasted Mediterranean adds layers of exotic spices to a dish. Special thanks to Ottoman Gourmet Red Chili Pepper Extra Virgin Olive oil, you don't need to put raw chili to your recipe anymore; since when you use our product chili fuse in to the dish and the hot taste will remain until it is served. Excellent for brushing on shrimp or ears of corn before grilling and as a sauce for cooking.

### *Basil Extra Virgin*

There is no need to talk about this product. It is a typical Mediterranean one. Basil and olives are carefully handpicked from Mediterranean seaside. Ottoman Gourmet Basil Extra Virgin Olive Oil is perfect to be used for dressing salads, pastas and appetizer plates.

## Ottoman Gourmet Kalamata Olives Pitted

Ottoman Gourmet Kalamata Olives are picked by hand one by one very carefully from trees which are more than hundred years old. These olives are treated same day of harvesting and packed individually by hand.

Ottoman Gourmet cures these valuable olives naturally -water, red grape winegar and sea salt-. These delicious olives are FREE from additive, preservative and artificial. Ottoman Gourmet Pitted Kalamata Olives are perfect to be used in Salads, Pastas and Appetizer plate.



## Ottoman Gourmet Whole Kalamata Olives

The world most famous olives Kalamata Olives have black-purple and almond shaped will give your food a Mediterranean blast. We cure these olives same day as harvested and process with Extra Virgin Greek Olive oil with Red Grape Vinegar and Mediterranean Oregano.

Ottoman Gourmet Whole Kalamata Olives will indispensable member of your breakfasts.



## Ottoman Gourmet Turkish Flower Honey

Hardworking bees' travels among thousands of flowers give distinctive taste to Ottoman Gourmet Flower Honey. The key reason of the quality of Flower Honey is the variety of the flowers. Since, honey gets its taste from different flowers and each flower has its own taste. Therefore, Turkey; where nearly 10000 different flower types live, is one of the best areas for flower honey in the world. This diversity makes Ottoman Gourmet Flower Honey one of your favorite tastes by the pleasure it has when you experience.

This pure golden honey can be enjoyed during breakfast and by simply enriching your meals and desserts.

## Ottoman Gourmet Turkish Coffee

Coffee was found in Africa and then spread to Yemen which was an Ottoman Empire territory. Then, it was brought to Istanbul where was the capital city of the Ottoman Empire and trade center of its time. Turkish people developed a new way to roast and grind the coffee beans and therefore, Turkish Coffee has its unique taste and flavor. This was when Kanuni Sultan Suleyman -Suleyman the magnificent- was the ruler and Ottoman Empire was in its golden age. Venetian traders were the first one who took Turkish coffee to Italy and this was when Europe met with coffee. Ottoman Gourmet is proud to serve the old taste Europe's first coffee to the World again. Ottoman Gourmet process the best selected coffee beans by roasting it to nearly 200° C and then grind these diamond coffees until it becomes a very fine powder with its unique grinding process. Turkish Coffee has affected Mediterranean cultures so much that you can even see as followings;

-In Turkey, breakfast is called 'Kahvalti' meaning that before coffee and also color brown is called 'Kahverengi' -coffee color-

-Turkish Coffee is still used and famous in Albania, Arab World,

Armenia, Bosnia and Herzegovina, Bulgaria, Croatia, Cyprus, Greece, Hungary, Iran, Israel, Kosovo, Macedonia, Romania, Serbia and Slovenia. Ottoman Gourmet Turkish Coffee comes with two options in order to attract two different tastes; one strong coffee lovers with our 'Dark Roasted' one and another is soft coffee lovers with our 'Traditional' one.



## Ottoman Gourmet Turkish Delight

Turkish Delight was found in 18th Century and this was the time Istanbul met with this pleasure. It's not us calling pleasure but the whole history. Actually, Turkish Delight used to be called as 'Namerahat Hulkum' -contentment of the throat- and then it was simplified as Lokum. The name Turkish Delight was found by a British business man who took a case as a gift and made UK to met with Turkish Lokum. Turkish Delight has become a very famous delicacy both in UK and Europe among the elite class society.

Ottoman Gourmet is bringing this delicacy for the elites of the world again by focusing on the major favorite tastes; Pistachio, Orange and Mix Turkish Delight.

## Ottoman Gourmet Nuts

Ottoman Gourmet Nuts are harvested by hand one by one. Premium selected nuts are available in forms of raw, roasted and roasted-salted. After the processes of roasting and salting, these nuts are carefully packed in order to keep its freshness as its first day of harvesting. We use Turkish premium quality pistachio and hazelnut and apart from that Walnut, Almond and Cashew are selected from the best suppliers from America.

Ottoman Gourmet nuts are perfect to be used with drinks, deserts, meals or as snacks.

