



Isabella Devetta has been living in Tuscany, Italy for over thirty years. She is the creator of our Organic Rose Petal Jam.

Isabella and her small team makes each jar of Organic Rose Petal Jam by hand. This product's intense fragrance will pleasantly surprise you.

Each jar is lovely crafted from just a few simple ingredients. No pectin is used. The only ingredients are fresh organic rose petals, organic lemon juice and organic cane sugar.

About Us

Our family has been in the ghee business in India for five generations. We began in 1889, and today, we proudly continue on in the tradition of focusing on quality above quantity.

Just like our name suggests, we focus on the purity and authenticity of all of our food products--from ghee to oils to spices to rose petal jam.

All of our products are non-gmo, and most of our products are organic.

Pure Indian Foods is proud to be your one-stop source for the purest ghee and a wide variety of organic Indian groceries, providing you the opportunity to buy your favorite Indian groceries online in the United States.

Whether you long to create flavorful Indian dishes or are simply looking to add nutritious ingredients into your daily diet, browse our store today. When it comes to healthy, organic, natural foods, Pure Indian Foods has got you covered!

Follow us on @pureindianfoods



*Share your recipes and ideas on how you use our spiced ghees.
#pureindianfoods*

Pure Indian Foods

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INDIAN FOODS

Organic Rose Petal Jam



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In the center of Isabella's organic olive grove, she grows 400 plants of a very special variety of *organic roses* called "Duke of Cambridge". This variety has a strong fresh rose scent, which can't be compared with any other *perfume*, other than citrus of tea roses and the pleasantly sweet Bulgarian rose.

These large flowers have deep crimson color. They bloom once a year in May/June.



Fresh rose petals bring *sweet, floral flavor* and *enchanting aroma* to a number of recipes, drinks, salads and sweets. They add a cooling element that is perfect during the hot summer months. In India, rose petal preserve is called Gukland.

It's used in the Ayurvedic tradition for its therapeutic effects. "Gul" means rose, and "kand" means sweet. Together, the literal translation is "*rose sweet.*"

How to use it:

For a delicious breakfast, spread over toast, biscuits, and scones. Optionally, combine with our Indian Dessert Ghee for a special treat.

Combine with sharp cheddar or goat cheese on top of crackers, apples, or pears for a healthy, satisfying snack.

Make a refreshing salad dressing by combining 1 tsp with 3 TBSP of our PRIMALOIL™, a dash of red wine vinegar, and a sprinkle of salt and pepper.

Combine with fresh squeeze orange juice, apple cider vinegar, salt & pepper and reduce to make a savory and tangy sauce for pork chops.



Spoon over your favorite ice cream, non-dairy ice cream or frozen yogurt.

Or, make your own parfait by layering yogurt, Rose Petal Jam, fruit and granola.

Add to thumbprint cookies or as a cold filling of cake or chocolate sponge cakes.



Pure Indian Foods imports this product from Italy to help Isabella reach the consumers in the USA. We hope that you will enjoy it. Please help us by writing an honest product review on Amazon.

Use this link: <http://amzn.to/2vz36PF>