

Waitrose launch new Delicatelyze range

The Waitrose logo consists of the word "Waitrose" in a white, sans-serif font, centered within a solid green rectangular background.

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**Press Release Summary: Pastures new for gourmet grazing –
The new Delicatelyze range from Waitrose**



Press Release Body: Britain's mealtimes are becoming increasingly influenced by the informal dining of the Mediterranean. This tradition of relaxed meals made up of dishes to share has inspired the launch of **Waitrose Delicatelyze**.

[Waitrose Delicatelyze](#) is a feast of flavours, colours and textures from sunny Mediterranean countries. **Egyptian-influenced Carrot and Beetroot Falafels** appear alongside **Italian-style marinated Seafood Salad** and **Adriatic Anchovies with Braised Fennel**.



Other signature recipes include crisp pastries typical of the Lebanese and Greek traditions such as **Leek and Feta Sambousek** and **Lamb and Spinach Pyramids**. Another key dish from the **Delicatelyze** range from [Waitrose](#) is **Pissaladiere**, a **Provençal pizza**, which is made with a crisp puff pastry topped with sautéed onions then hand garnished with green olives and white anchovy fillets.



Shoppers can also delve into delicious **Delicatelyze** dips, such as the new **Vibrant Beetroot and Tahini Dip** which is sweetened with pomegranate molasses and horseradish cream, or the **Roasted Butternut and Sweet Potato Dip** with sweet caramelised onion, nutty tahini and cumin. Both of these Eastern European style [summer recipes](#) are traditionally enjoyed with warmed pitta.



Using the best ingredients, the new range from **Waitrose** are ideal mix and match [summer cooking](#) dishes for picnics, a long lazy lunch or an impromptu dinner with friends.



Waitrose Delicatelyze Buyer, David Stone said, *"Spain rustles up tapas, Italy digs into antipasti and the Eastern Mediterranean tucks into mezze. Each region has its own delicious recipes but all are served and enjoyed as a relaxed meal. **Delicatelyze** brings together these delicious cuisines but with all the hard work already done."*



Chef Silvena Rowe, who helped to create many of the recipes in the range, was inspired by the Eastern Mediterranean food of her Bulgarian and Turkish heritage, explained, *"It's all about flavour and ingredients, and robust, honest, hearty food to share with friends and family."*

She continued, *"Traditionally, pastries are sprinkled with sesame or caraway seeds. We've put them in the pastry which adds to the flavour. I also wanted the **Delicatelyze** falafels to be less dense than the traditional ones, so we've added lots more vegetables, which makes them really light and vibrant in flavour."*

Waitrose Delicatzze is made up of over 30 delicious appetisers which have been created to be enjoyed hot or cold.

Note to editors:
Further high resolution images of the range are available to download at www.waitrose.com/press

Web Site: <http://www.waitrose.com/>

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