



Marinade "La Fumée sans feu" 100g

It goes very well with poultry, pork, beef. Recipe's idea: salmon fillet that you cook in "papillote" with a bit of "fumée sans feu" and a zest of lemon



Manufacturer:Gustibus et Coloribus

Loyalty points offered:1

Price:3.80€3.42€

Discounts:

Réduction

5+

3.42€

Offer valid from 01/10/2020 to 01/11/2020

Criteria associated:

Spices : Marinade, Others

Description:

Marinade ready for use on a base of olive oil, rapeseed oil and cocoa butter, "La Fumée sans feu" has the following dominant notes:Onion, paprika, herbs of Provence, fennel, caraway, four spices and a hint of smoke (which gives the name to this marinade)

This marinade is not spicy. It contains salt. Without water into the recipe, this product can be kept for several months even after opening in the dark and preferably in the fridge.

100 g glass jar.

Composition: oil (olive, rapeseed), spices and seasonings (including: onion, sweet pepper, smoked paprika, garlic, fennel, caraway, ginger, coriander, Mexican chili, herbs of Provence, pepper, parsley), salt, cocoa butter, sugar.

Conservation: 8 months

[Link to the product](#)