



## Marinade "La Marinabasil" 100g

These fresh basil notes don't support being heated too much. This marinade will be used instead at the end of cooking or in cold preparations (vinaigrette, cold sauces, tomato sauce...)



**Manufacturer:**Gustibus et Coloribus

**Loyalty points offered:**1

**Price:**4.00€

**Discounts:**

**Réduction**

5+

3.80€

**Criteria associated:**

**Spices :** Marinade, Others

**Description:**

Marinade ready for use on a base of olive oil, rapeseed oil and cocoa butter, "La Provençade" has the following dominant notes:basil, tomato and garlic.This marinade contains a virgin olive oil where fresh basil was crushed during its manufacture. This gives fresh basil notes.

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.

100g glass jar. **Simple idea for aperitif:** Mix Marinabasil with fresh cheese.

**Composition:** virgin olive oil with fresh basil, rapeseed oil, tomato, salt, spices and aromatics (garlic, shallot, pepper, ginger, basil, parsley), cocoa butter.

**Conservation:** 8 months

[Link to the product](#)