

Cooked to a turn

SUGGESTIONS FOR USE AND COOKING

Good



COLD

&



COOKED



LIQUIDS, SUCH AS WATER OR BROTH,
MUST BE ADDED IN THE FIRST COOKING PHASE BE ADDED
(our products do not loose liquids but absorb them)



Short Cooking
over Low Heat

We recommend adding
the product to the
other ingredients
only in the last 5 minutes
on a low heat



Enriched
Taste

The flavour is enhanced,
as it amalgamates itself
with that of the spices
and seasonings used



Every desire...
a Taste!

Only a few drops
of oil is enough
to complete
the result



Lupin flour tends to be dry while maintaining a distinctive taste.

Unlike other flours, it absorbs less and better supports the flame.

The best cooking is obtained with a higher flame.

Lupin-based products are ideal for becoming the "protagonists of the dish"
with quick but strong flavours.



REMEMBER TO REMOVE THE PRODUCT
FROM THE FRIDGE AND FROM THE PACKAGE
10 MINUTES BEFORE COOKING

Enjoy Your Meal