

COOK & ENJOY

SUGGESTIONS FOR USE AND COOKING



**LIQUIDS, SUCH AS WATER OR BROTH,
MUST BE ADDED IN THE FIRST STEP OF
THE COOKING PHASE**

(Our products do not loose liquids but absorb them)



**QUICK COOKING
ON LOW HEAT**



We recommend adding the product to the other ingredients only in the last 5 minutes of the cooking phase



**ENRICHED
TASTE**



The flavour is enhanced, as the product amalgamates itself with the spices and seasonings used



**EVERY WISH...
ONE FLAVOUR!**



A few drops of olive oil are enough to exalt every single product flavour



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

DELI-SLICES WITH LUPINS

Lupin flour tends to be dry, while maintaining a distinctive taste. Unlike other flours, it absorbs less liquids, but better supports the flame. So the best cooking results are obtained with a higher flame.



ENJOY YOUR MEAL

