



Gourmet Chasseur Sauce

Vegetarian, gluten-free

Mmmm, delicious! Selected, aromatic mushrooms and the finely spicy taste of chanterelles form the basis of this strong, wonderfully-creamy sauce containing many exquisite ingredients. Refined with a dash of cream, this Gourmet Chasseur Sauce is ideal for all hearty meat dishes, but also for Swabian noodles, pasta, dumplings, croquettes or rice. Very quick and simple preparation for a vegetarian treat. Also perfect for extending and enhancing an existing sauce.

Ingredients: Rice Flour, 13.5% Mushrooms (8% mushroom, 2% chanterelle, butter mushroom pieces, porcini, shi-take mushroom powder), Sea Salt, Cream Powder, Vegetable Powder (onions, fried onions (onions, palm oil, buckwheat flour, salt)), Natural Flavour, Sunflower Oil, Brown Sugar, Maltodextrin, Herbs (parsley, chives, herbs), 2% Mushroom Juice Concentrate Powder, Citrus Fibre, Guar Gum (thickening agent); Spices, Caramel Sugar (glucose syrup, maltodextrin, sugar), Citric Acid (acidifier).

Average nutritional values	per portion (= 28 g dry mix)	per 100 g dry mix
Calorific content	447 kJ/ 107 kcal	1598 kJ/ 380 kcal
Fat	3 g	12 g
- of which saturated fatty acids	1 g	5 g
Carbohydrates	11 g	41 g
- of which sugars	2 g	7 g
Dietary fibres	3 g	11 g
Protein	6 g	22 g
Salt	3 g	11 g

Preparation: Use a whisk to stir 28 g dry mix (approx. 3 heaped tablespoons) 250 ml of boiling water and let it simmer on a low heat for 3-5 minutes. Stir occasionally.

Close properly and store in a dry place.

Made in Germany

Contents: 280 g produces 10 portions of Chasseur Sauce

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