

Der Spezialist für Naturheilmittel und Kosmetik. Seit **1903** im Dienste der Gesundheit.



Gourmet Cream of Leek Soup

Oh, how delicious! This strong, full-bodied and seasoned soup tastes like homemade! Whether as a deliciously creamy starter or as a calorie-conscious snack or main meal: This gourmet cream of leek soup is hearty, pure vegetable pleasure in every season. Freshly picked leeks, potatoes, onions and fennel, supplemented with a pinch of fine herbs and spices, provide a full, natural flavour without any guilt. Very quick and simple preparation! Our special tip: Gourmet cream of leek soup is also ideal for binding soups and stews and for refining sauces and vegetables.

- Purely plant-based, vegan
- Gluten-free, lactose-free
- Source of fibre
- Without colourants
- Without preservatives*

Ingredients: Vegetables (leeks (14%), potatoes, onion powder, fennel), palm fat, rice flour glucose syrup, sea salt, flavour enhancer monosodium glutamate, thickener guar gum, dextrose, corn starch, yeast extract, modified starch, herbs (chives, parsley, chervil), spices (turmeric, pepper), spice extracts, maltodextrin, lemon juice powder.

Average nutritional values per 100 ml of prepared soup:	
Calorific content	179 kJ/43 kcal
Fat	2.2 g
- of which saturated fatty acids	1.4 g
Carbohydrates	4.5 g
- of which sugars	0.7 g
Dietary fibres	0.9 g
Protein	0.8 g
Salt	1.0 g

Preparation: Stir approx. 3 heaped tablespoons (50 g) into ½ litre of cold water with a whisk, bring to the boil and simmer for about 3 minutes. Stir occasionally.

Made in Germany

Contents: 500 g

produces 5.0 l soup = 20 bowls

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^{*}by law