



**Classic flavours infused with innovation.** As a former Michelin star chef, I created Uhhmami when I decided to go vegan. By mixing creativity, expertise, and passion and by deconstructing the classic components, I re-invented these flavours as new and improved plant-based alternatives. Frank Lantz

## Vegetables

**Clear tones of herbs and tasty vegetables. It is perfect for creating a rich taste of vegetables in soups, risottos, and other recipes where you want to upgrade and add fullbodied flavour.**



### Broth / Stock

FOR 2L • JUST ADD WATER

**Use**  
2 teaspoons per 1/2 liter of liquid.

**Ingredients**  
Salt, starch\*, dextrose\*, yeast extract\*, spices\* and natural flavouring from vegetable extracts  
\*organic



RE-SEAL AND STORE IN A COOL DRY ENVIRONMENT.  
ONCE OPENED USE WITHIN 6 MONTHS



HALAL



KOSHER



BEST BEFORE



STORAGE: DRY AND COOL



FREE FROM TOP 20 ALLERGENS

Nutrition	per 100g	in use of 100ml	40g
Energy	789 kJ /188 kcal	16 kJ / 3.76 kcal	
Fat	0.2 g	0.004 g	
Of which saturates	<0.1 g	0.000 g	
Total Carbohydrate	46.2 g	0.92 g	
Of which sugars	14.5 g	0.29 g	
Proteins	0.18 g	0.004 g	
Salt	45 g	0.9 g	



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**Uhhmami.co.uk**

Contact, inspiration,  
recipes, tips and tricks

112C HIGH STREET, HADLEIGH, IPSWICH, SUFFOLK IP7 5EL, UK. • [TEAM@UHHMAMI.CO.UK](mailto:TEAM@UHHMAMI.CO.UK)



Tips & Tricks



Uhh-mami.  
Vegetables  
Broth / Stock

A little teaspoon  
gives a lot of taste

