

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

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

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

2 teaspoons per 1/2 liter of liquid.

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

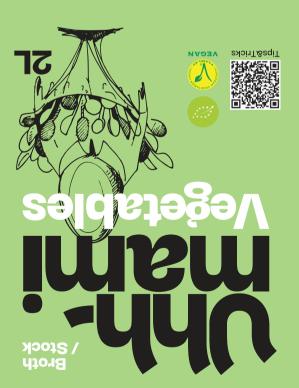








Nutrition	per 100g	in use of 100m	nl 40g	dance
Energy	789 kJ /188 kcal	16 kJ/ 3.76 kcal		
Fat	0.2 g	0.004 g	Trace .	
Of which saturates	<0.1 g	0.000 g	DK-ØKO-100	Uhhmami.co.uk
Total Carbohydrate	46.2 g	0.92 g	EU JORDBRUG	Contact, inspiration, recipes, tips and tricks
Of which sugars	14.5 g	0.29 g		\\\ ///
Proteins	0.18 g	0.004 g		M\
Salt	45 g	0.9 g	10871 008085 >	



hittle teaspoon gives a lot of taste

