

Uhh-
mami

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

Truffle'ish Alternative to Truffle Taste

Truffle'ish serves as a substitute or supplement to truffle. It is excellent in pastas, risottos and stuffing as well as for marinating vegetables. Sprinkle over your dishes for aroma and taste. Use it for your Truffle'ish mayo, or in sauces and dressings for extra taste and character.

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



FOR 20 MEALS

Use

Add a little to give any meal a kick.

Ingredients

Corn flour*, salt, yeast extract*,
and flavours from natural
vegetable extracts and spices*
*organic



Nutrition	per 100g	in use per 2gms	40g
Energy	1015 kJ /243 kcal	20.3 kJ/ 4.86 kcal	
Fat	3.4 g	0.07 g	
Of which saturates	0 g	0.000 g	
Total Carbohydrate	49.4 g	0.99 g	
Of which sugars	0.0 g	0.0 g	
Proteins	5.9 g	0.12 g	
Salt	25 g	0.50 g	



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EU JØRDERUG



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Contact, inspiration,
recipes, tips and tricks

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