

At Novice Kitchen
we craft travel-
inspired condiments
made with
personally sourced
ingredients

@novicekitchen_
thenovicekitchen.com
Coco Labelle, Unit 9,
Brickfields Industrial Park,
Bracknell, RG12 1NQ, UK

STORAGE

Refrigerate after
opening and use
within 6 months.

BEST BEFORE



Spicy Jam with Lime Leaves, Tamarind & Ginger

NUTRITIONAL INFO

Typical Values	per 100g
Energy	411kJ 97Kcal
Fat (Oil B)	0.4g
Carbohydrates	21.8g
(of which sugars)	15.1g
Protein	2.6g
Salt	0.96g

INGREDIENTS

Shallots, Ginger, Garlic, Tamari, Keffir
Lime Leaves, Tamarind, Demerara
Sugar, Chillies, Rapeseed Oil, Lime,
Rice Wine Vinegar.

ALLERGEN ADVICE

For allergens see ingredients in **BOLD**.
Produced in a factory that handles & may
contain: wheat, mustard, eggs, milk, fish,
crustaceans, molluscs, sesame & celery.



NOVICE

RECIPES
INSPIRED
BY TRAVEL



HAND-
CRAFTED
IN LONDON

KITCHEN



MILD
e100G

INDONESIAN INSPIRED CHUTNEY

BALINESE JAM

A FRESH UMAMI BLEND
OF CHILI, GARLIC &
SWEET TAMARIND