

Herbs, spices & roots

Our single herb purees are very fine purees made of the fresh leafy greens and stems of the plants. They contain more than 50% of high quality by-product. The spices are acquired from the other parts of the plant – the roots, stems, bark, and seeds. We are also very proud of our herb & spice mixes. In a small dose, you can bring a world of different flavors to your dishes.



Basil puree (4g)
4988-16 ready to heat



Chili green puree (4g)
2134-18 ready to heat



Chili red puree (4g)
3744-18 ready to eat
2585-18 ready to heat



Galangal puree (4g)
3749-18 ready to eat
3748-18 ready to heat



Ginger puree (4g)
3747-18 ready to eat
2963-17 ready to heat



Kaffir lime leaf (4g)
3751-18 ready to heat



Lemon grass puree (4g)
3750-18 ready to heat



Mint puree (4g)
3345-16 ready to heat



Parsley puree (4g)
3344-16 ready to heat



Spirulina 10% (4g)
3616-16 ready to (h)eat



Turmeric puree (4g)
2246-18 ready to eat
0238-17 ready to heat



Wheatgrass juice (4g)
4180-14 ready to eat
2247-18 ready to heat



Herb & spice Blends



Curry madras (4g)
2349-18 ready to heat



Green curry paste (6g)
0905-20 ready to heat



Red Curry paste (6g)
0904-20 ready to heat



Yellow curry paste (6g)
0906-20 ready to heat



Mediterranean mix (4g)
2469-18 ready to heat



Mexican mix (4g)
2468-18 ready to heat

Inspiration:

Thai coconut chicken stir fry:

Long ingredient lists and long preparation times for this delicious recipe are reduced significantly with our **red curry pellets**.

