



# ARIAKE

*Pro*

## INFUSION BOUILLON

### THE INFUSION

- Genuine taste
- Clarified broth
- Take away product



Chicken (83%): chicken meat, chicken stock ( water, meat, bones, salt) ; vegetables (onion, carrot, celery, garlic), salt, yeast extract, wheat fibres, spices, antioxidants : tocopherols rich extract

### NATURAL RECIPE

- Reduced salt content
- No flavour enhancer
- No artificial flavour
- No preservative

### EASY DOSAGE



1 infusion sachet = 2 litres of bouillon

### DIRECTIONS

1. Open the bag
2. Add the sachet to 2L boiling water
3. Allow the sachet to infuse for 10 min while stirring regularly



### SUGGESTIONS :

- Consommé / broth
- Cooking base
- Deglazing





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**Mr ROBUCHON :**

« In partnership with ARIAKE, I

have created the infusion bouillon in order to rediscover the taste and the purity of authentic bouillon .In my restaurants, I use ARIAKE infusion bouillons as a cooking base, or a sauce base or a ready to drink product »

Joël Robuchon is one of the Frances's most renowned Chefs. He has been awarded « best restaurant in the world» by the Herald tribune in 1994.

He has several restaurants around the world including « L'Atelier de Joël Robuchon » and « la Cuisine de Joël Robuchon » in London. In 2009, he has won 18 stars in the Michelin guide book.



### INNOVATION

The bouillons have been awarded during the Sirha



### 5 REFERENCES

