



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



DIRECTIONS

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



SOME IDEAS :

- Consommé / broth
- Cooking base
- Deglazing





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LES BOUILLONS A INFUSER



Mr ROBUCHON :

« In partnership with ARIAKE, I

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

Joël Robuchon is the most famous French cook. 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



4 REFERENCES



NEXT TO COME :

VEGETABLE BOUILLON
INFUSION