

HEALTHY SPICE LINE



The spices we select for the Healthy Line have great digestive, antioxidant powers and more generally they help fight and prevent many diseases. Thanks to their nutritional properties, they are a precious ally for health and beauty. The Healthy Line can be used every day in the kitchen as a salt substitute, to create new flavour mixes and tasty recipes, with specific attention to body wellness. Creating new blends is a family tradition since ever.

FLAVOURS

- CINNAMON & GINGER
- TURMERIC & GARLIC
- TURMERIC & MINT
- TURMERIC & PEPPER
- GINGER & TURMERIC
- GINGER & PAPRIKA
- GINGER & PARSLEY

DESCRIPTION

Spices give flavour, consistency and colour to your dishes, as well as wellness to your body. This is why we created the "Healthy Line", where we use Cinnamon, Ginger, Turmeric, Garlic, Mint, Black Pepper and Paprika, always placed by many among the most precious and **healthy** raw materials. Appreciated since ancient times and widely used in the modern cuisine, spices excite our taste, enhance every food and have always been a synonym of health, thanks to their **unbelievable healing qualities**.

CHEF'S PICK

CINNAMON & GINGER: Ideal for porridge, fruit salads and to prepare cakes.

TURMERIC & GARLIC: Excellent for sauces, rice and yoghurt.

TURMERIC & MINT: Try it on pasta salads, soups and boiled meats.

TURMERIC & PEPPER: Perfect for sauces, boiled meats and vegetables.

GINGER & TURMERIC: Ideal for soups, biscuits and fruit salads.

GINGER & PAPRIKA: Excellent for stewed meat, velvety vegetable soups, risotto and soups.

GINGER & PARSLEY: Ideal for fish, broth and vegetables.