The Cornish Larder was created to champion the amazing food $\&$ drink being produced in Cornwall. This is a fiery cajun inspired relish with sweet fruity notes coming from the Cornish spiced rum. Use this relish to spice up your burgers,
cheeseboards or fajitas!
f(0) @thecornishlarder
www.thecornishlarder.co.uk



TOMATO \& CHILLI RELISH
WITH DEAD MAN'S FINGERS RUM

Ingredients: Tomatoes ( $81 \%$ ), Onion, Brown Sugar, Red Wine Vinegar(sulphites
Rum $(2.3 \%)$, Garlic, Red Chilli, Salt, Mixed Herbs, Rapeseed Oil.

Allergens advice: For allergens, sec ingredients in bold. Produced in a kitchen that handles all allergens.
Store in a cool dry place, once opened keep refrigerated and consume within 21 days
Suitable for: Vegans, Gluten Free, Dairy Free

| Main | Per 100g serving |  |
| :---: | :---: | :---: |
| Energy | 270.5 kJ |  |
| Energy | 63.7 kcal |  |
| Fat | 0.2g |  |
| of which saturates | 0.0 g |  |
| Carbohydrates | 12.8 g |  |
| of which sugars | 11.8 g |  |
| Protein | 1.38 | 2 OOg |
| Salt | 0.558 | 2008 |

