

# Mrs.SW13

## CATERING & EVENTS

### UMAMI NORI - vegan textured sea blend

UMAMI SEA BLEND - Freshness, savory, earthiness & texture - The perfect umami blend!

Umami Sea Blend is a unique and delicious seasoning that brings together the rich and complex flavors of Nori, salt and texture & nuttiness from toasted sesame seeds. Umami, known as the fifth taste, is a savory and satisfying flavor that adds depth and complexity to any dish.

With the addition of Nori, a type of seaweed, this seasoning takes on a unique and irresistible taste.

Perfect for seafood lovers, as it enhances the natural umami flavors of fish, shrimp, and other seafood. But it doesn't stop there - this blend can also be used to add a burst of flavor to grains, rice and noodles, making it a versatile and essential ingredient in any kitchen.

Its savory and salty notes make it a great seasoning for vegetables, avocado, and salads, adding a delicious and unexpected twist to these dishes.

Carefully crafted to enhance your culinary creations.

Mix it with vegetable or olive oil to create a dip, dressing or a delicious marinade.

#### INGREDIENTS (allergens in bold):

Sea salt, Acid (citric acid), coarse sea salt, lemon peel, kelp, spinach, lemon, sesame, seaweed, nori, spices & herbs.

*May contain traces of cereals containing gluten, eggs, milk, other nuts, mustard, soybeans, celery, sesame seeds and peanuts.*

Store cool and dry.



### All the best

Mrs.SW13 Catering & Events

*We're an award winning, London based, catering and event company - that specialises in creating events with unique and personal details. Our bespoke hand blended spice mixes are designed to bring a big burst of flavour to your home cooking. Unleash the flavours with Mrs.SW13's spice and herb blends.*