

THE BRUCHETTA

This herb & spice blend will give you warmth and depth of flavours that characterises traditional Italian cuisine.

Enjoy the taste of Tuscany!

Carefully crafted to enhance your culinary creations.

Season your tomato bruchetta.

Use to season meats, chicken, fish & seafood, salads, eggs, toasted bread, nuts, vegetables and of course your pasta dishes.

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Put a couple of teaspoons of this mix into a pan and lightly fry in olive oil for a couple of minutes, then simply spread on some toasted bread - or mix with olive oil to create a delicious dip, dressing or marinade. -

INGREDIENTS (allergens in bold):

Sea salt, lemon, basil, onion, garlic, tomato flakes & powder, parsley, oregano, chive, pepper, herbs & spices, **sesame**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.

We take great pride in creating hand blended spice & herb mixes that are specifically designed to elevate the flavour of your home cooking.