



Breton Dulse Breton in glitter "le Comptoir des Algues" 50 g bags

Dulse Bretonne, marine seaweed used in cooking as a condiment. It can be eaten raw or cooked. Selected and harvested in Roscoff.



Manufacturer: Thalado Comptoir des Algues

Reference: 1501-50

Loyalty points offered: 4

Price: 4.99 €

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The Dulse (Palmaria palmata)

This seaweed can be used as a seasoning for the preparation of fish (papillotes or court-bouillons) or to flavor hot goat cheeses. Dulse will also be used to dress sauces and soups hot (white butter) and cold (mayonnaise).

Rehydration:

15 to 30 seconds in cold water.

Can be used dehydrated, cooked or raw.

Characteristics :

Rich in vitamin B12

Selected and harvested on the coast of northern Finistère.

[Link to the product](#)