



Nori Bretonne 50 gr bag

Nori seaweed harvested in South Finistère.



Manufacturer: Thalado Comptoir des Algues

Reference: 1507-50

Loyalty points offered: 5

Nori Breton 50 gr bag

NORI is a food algae.

This red seaweed is one of the most consumed in the world. You have certainly already eaten it, it is used to make sushi makis.

Selected and harvested on the coasts of Brittany.

To guarantee excellent nutritional and taste qualities, we have selected Nori for you on the rocky coasts around Roscoff.

Nori (Porphyra) available in dried leaves.

Cooked or raw, it will flavour your salads, marbled butters, omelettes, rice and pasta... Nori goes well with both meat and fish. Another possible use is toasted Nori, which transforms its flavour and gives it a crispy texture. To do this, put the dehydrated flakes in the oven for 1 minute, or possibly in a fat-free pan.

Rehydration: 15 to 30 seconds in cold water.

The flakes can be used dehydrated.

Storage: in their bag, or in a box, away from light and moisture.

Composition: 100% Nori seaweed

[Link to the product](#)