

### **Organic Fisherman's Salad - 5 kg**

The fisherman's salad is a mixture of 3 dehydrated seaweeds Dulse, Sea Lettuce and Nori, harvested in Brittany. It is used in particular to make seaweed tartar.



**Manufacturer:** Thalado Comptoir des Algues

**Reference:**1500-5kg

**Loyalty points offered:** 254

**Price:** 300.00€

**Discounts:**

|    |         |
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| 2+ | 290.13€ |
| 3+ | 284.85€ |
| 4+ | 279.58€ |
| 5+ | 274.30€ |

### **Organic Fisherman's Salad - 5 kg**

**The Fisherman's Salad** is composed of **Dulse, Sea lettuce and Nori** harvested in Brittany around Roscoff. Dehydrated at low temperature to preserve their nutritional qualities, this fisherman's blend is extremely easy to use in cooking.

As a condiment, to season your salads, pies, vinaigrettes, sauces, soups or sprinkle the flakes with seaweed to decorate a dish, and decorate at the end of cooking a hot preparation: omelettes, sauces...

The Fisherman's Salad is also a base for preparing your fish broth and will pleasantly flavour the cooking of rice and pasta and marine mussels.

#### **The Fisherman's Salad, the basis for preparing seaweed tartar**

This seaweed cocktail is also used as the basis for the preparation of Seaweed Tartar, a fresh and iodized recipe for a marine aperitif! Another tip for the aperitif is to mix a few flakes of fisherman's salad with avocado guacamole.

Algae flakes can be rehydrated or incorporated directly into the preparation.

Storage : Keep the algae in their bag, or in an airtight box, away from light and moisture, to ensure long storage.

**INGREDIENTS** : 100% algae

[Link to the product](#)