



**THALADO**  
Comptoir des algues

### **Organic Sea Spaghetti - 50 g**

Sea spaghetti is used as a food seaweed to accompany white meat or fish for example. They are harvested in Brittany.



**Manufacturer:** Thalado Comptoir des Algues

**Reference:**1503

**Loyalty points offered:** 6

**Price:** 6.00€

### **Sea Spaghetti**

The **Sea Spaghetti** is a vegetable seaweed, rich in **fibers**, **easy to cook**, specific to Brittany. You can cook it like pasta, about ten minutes in boiling water. Nothing prevents you from frying it afterwards with some onions or tomatoes.

### **You want more ideas?**

Fish, potatoes and sea spaghetti. Blanquette of veal, rice and sea spaghetti. A tomato sauce with seaweed. A salad of rice, tomatoes and pieces of spaghetti from the sea. And on a pizza, replace the anchovies by sea spaghetti.

Aperitif tip:

Sauté pieces of spaghetti in boiling olive oil for a few seconds.

Surprise your guests with original chips for the aperitif.

**INGREDIENTS:** 100% seaweed

Selected and harvested on the North Finistère coast.

Sold in 50 gr resealable bag.

120 €/kg

[Link to the product](#)