



## WILD HILDE

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### Produkt Kurzbeschreibung

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### Produkt lange Beschreibung

For salad  
Organic Gourmet Germany

#### Description

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#### Available as

05004124 Stackable aroma protection tin, 100g each (medium tin).

## Ingredients

Rock salt, raw cane sugar\*, paprika flakes\*, vegetable broth<sup>1</sup>\*, sesame\*, black pepper\*, hyssop\*, chives\*, oregano\*, myrtle\*, parsley\*, dill\*, liquorice\*. <sup>1</sup>(sea salt, wholemeal rice flour\*, carrots\*, celery\*, leek\*, onions\*, sunflower oil\*, tomatoes\*, parsley\*, lovage leaves\*, mace\*, curcuma\*, celery leaves\*, chives\*, bay leaves\*).

\*From controlled organic cultivation.

## Preparation recommendation

Mix 1 tsp. of "Wild Hilde" with 1 tbsp. of boiling water. Add 1 tbsp. of white wine vinegar or apple vinegar and 2 tbsp. of sunflower oil or rapeseed oil.

## Ecological control body

DE-ÖKO-003

## GALERIEBILDER

