

HACO

Herb Dressing Mix

Nutrition Facts:

Per serving 60ml (6g)

Amount	Dry Mix	
Energy	70	kJ
	20	kcal
Total fat	0.4	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	0	mg
Sodium	469	mg
Carbohydrate	3.0	g
Fibre	0.5	g
Sugars	1.3	g
Protein	0.6	g

Net Weight/Yield:

1,200g (12 Litres)

Ingredients:

Maltodextrin, modified corn starch, salt, spices, sugar, yeast extract, dehydrated herbs, dehydrated onions, dehydrated garlic, soya sauce powder, palm oil, xanthan gum, soy lecithin.

Claims:

Salt, modified corn starch, sugar, dehydrated onions, spices (mustard, paprika, pepper, turmeric), dehydrated herbs (parsley, chives, oregano, thyme, rosemary), yeast extract, dehydrated garlic, palm oil, xanthan gum, soy lecithin.

Preparation:

To prepare:	Product:	Water:	Oil:	Vinegar:
1 L	100 g (3.5 scoops)	0.6 L	0.3 L	0.1 L
7 L	700 g (24.5 scoops)	4.2 L	2.1 L	0.7 L
12 L	1,200 g (full container)	7.0 L	3.6 L	1.2 L

** the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

Directions:

1. Blend product with the correct amount of water and vinegar using a whisk.
2. Add oil.
3. Blend well with a mixer for 3 minutes.

Storage:

Keep in a cool, dry place.
Best before: see bottom of container.

Suggestion: The salad dressing can also be made in a batter mixer: Whip at high speed for 5 - 7 minutes.

How to enhance this product:

Enrich with freshly chopped herbs, chopped and blanched onions, chives, parsley, tomatoes, finely chopped peppers or cooked vegetables brunoise.

Refine with special vinegar or oil, white wine, sherry etc. Partially substitute water with an equal amount of red wine.

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