

Paella Base 5'

brightfit

Paella Base

- Cold Rehydration
 - Quick cooking
- Tailor-made recipes
 - 100% clean label
- Low Microbiological count



Description

The BrightFit NATURIS range is a set of smart solutions for the food industry: high added value rice, cereals and pulses, designed and developed according to precise customers' specifications. The products can be enriched from a nutritional point of view, with vitamins, proteins, fibres, etc. or from an aesthetic aspect with different flavours, colours and aromas.

The BrightFit range offers countless tailor-made recipes, preserving the complete naturalness of rice, cereals and pulses.

Functional properties

The basic paella can vary according to personal taste and the recipe. It can be completed with the most varied ingredients such as vegetables, chicken, seafood, rabbit, etc

Preparation

COLD REHYDRATION

Step 1 - Cold rehydration

Put 1 kg of Paella Base in a container and add 2 lt. of cold water. Mix and wait 45- 50 minutes for complete water absorption.

Step 2 - Preparing the paella: put 300 g of rehydrated product and 1 tablespoon of water or broth in a pan and heat it up for 2-3 minutes.

| INGREDIENT | FOR 1000 G OF PRODUCT | % |
|----------------|-----------------------|-----|
| Paella Base 5' | 1000 g | 33% |
| Water | 2000 g | 66% |

IN A PAN

Put in a pan 1 kg Paella Base and 2.8 lt. of cold water, stir and bring to a boil; lower the heat and cook for 6 minutes, then serve.

| INGREDIENT | FOR 1000 G OF PRODUCT | % |
|----------------|-----------------------|-----|
| Paella Base 5' | 1000 g | 20% |
| Water | 2800 g | 85% |

IN THE MICROWAVE

Put 100 g of Paella Base and 280 g of cold water in a container and stir. Cook for 8 minutes at full power, remove from the oven, stir and wait 1 minute, then serve hot.

| INGREDIENT | FOR 100 G OF PRODUCT | % |
|----------------|----------------------|-----|
| Paella Base 5' | 100 g | 15% |
| Water | 280 g | 85% |



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