

FRUITS & MERS

GUILLAUME & LESGARDS



The jam makers Guillaume & Lesgards are both passionate people with infinite imagination and long mastered know-how. **Lovers of fruit and contrast**, they launched into the creation of **new flavour**.

After many tries of recipes, the range Fruits and Seas was born around some simple ideas. A home-made process, without artificial additive, creates a sauce ready to warm to simplify the preparation of the products of the sea.

The pleasure of the taste in any lightness. A real culinary experience, which gives colors to the fish.

Dare the originality of these recipes, conceived for every mode of cooking, to adapt according to the desires for each!

SAUCES FOR FISH – 140G

Rhubarb with pistachios

For steam cooked fish (for hake, cod...)

Citrus fruit with saffron

For shellfish

Grapefruit and dill

For smoked fish

Coconut milk, lime and chili

For grilled fish (sea bream, goat fish...)

Piquillo pepper and Espelette chili pepper

For over cooking (sea bass, cod...)

Case by 12 units

Shelf-life : 24 months