

DOM:   
BBE:   
CODE:

Store in a dry and cool place.



2Kg



A Chefs Best Kept Secret



## TANZANIAN HOT

Peri Peri powdered BASTING SAUCE to be used on grill.

### FOR BEST RESULTS



1. Powder Sauce into the bowl.  
(100g)



2. Add Vegetable Oil  
(100g).



3. Add Water (200g).  
Add 25g Powder  
if a thicker sauce required



4. Blend the mix with a  
hand blender

### ALLERGEN ADVICE

FOR ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, SEE INGREDIENTS IN BOLD. FACTORY: OTHER PRODUCTION UTILIZES: **WHEAT (GLUTEN), MUSTARD, FISH, EGGS, CELERY, DAIRY (MILK), SULPHUR DIOXIDE.**

### INGREDIENTS

**Wheat** Flour (Contains: Calcium Carbonate, Iron, Niacin, Thiamine), Sweet & Sour Mix, Flavouring Salt (Salt, Flavour enhancer (E 621), Onion Powder, Spice (Cayenne Pepper Flakes, Ground Turmeric), Garlic Powder, Natural Flavouring (Including Natural Lemon Flavouring, **Wheat**, Colour (E 160C).

### ALLERGEN ADVICE

STORE IN A COOL DRY PLACE, AWAY FROM STRONG ODOURS AND DIRECT SUNLIGHT