

Cooke



MORUBEL

PATAGONIAN SCALLOPS CHABLIS SAUCE



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PATAGONIAN SCALLOPS CHABLIS SAUCE

Specie: *Zygoclamys patagonica*

Wild-caught off the coast of Argentina from our own vessels, we are able to capture and preserve the quality of taste and texture by freezing at sea, within an hour of harvest. Scallops are sweet and succulent and taste just perfect in addition to our champagne sauce.

Certification:



Marine Stewardship Council (MSC) Chain of Custody certification is a supply chain-based certification that ensures traceability of wild seafood harvested from MSC-certified fisheries through to the customer

Size: 80/120 input size

Chablis Sauce (30%): Crème fraîche, water, Chablis (23%) (sulphites), mussel juice, modified starch, shallot, butter, fish and shellfish concentrate (fish and shellfish extract (shrimp, crab), salt, concentrated aromatic juice (onion, garlic), vegetables (leek, carrot) and mushrooms, tomato paste, cognac, aromatic plants and spice), salt, sugar, parsley, black pepper, concentrated carrot juice, thickener: xanthan gum.

Allergens: contains crustaceans, lactose, milk protein, wheat (gluten), fish.



Average nutritional values per 100g	
Energie	440 kJ/ 105 kcal
Fat	5 g
- of which saturated	3,5 g
Carbohydrates	3,5 g
- of which sugars	0,7 g
Protein	12 g
Fiber	0,5 g
Sodium	0,29 g
added Salt	0,74 g

Preparation:

Microwave: place the required quantity in a covered plate suitable for microwave. Heat for approx. 7 minutes @ 750W. Stir halfway the cooking time.

Available packaging:

250g box - serves 2-3 persons

300g pillow bag - serves 3 persons

300g contains 29-33 coated Patagonian scallops

Wine tip: Villa Antinori Bianco