

ANTONIO
SOTOS
gourmet

Kitpaella

100% NATURAL

www.antoniosotos.com

The easiest way to make an authentic Spanish Paella at home.

Paella is the most worldwide known Spanish dish.

In order to make the best paella you'll need the best ingredients.

This product has been made using selected raw materials and following traditional processes.

Instructions
for use inside

Paella seasoning with 100% natural saffron

Spice mix formulated with natural ingredients for making an authentic Spanish Paella. No artificial colours or preservatives.

Spanish Paella Rice

Authentic round grain rice for Spanish Paella, which is known for its water absorption capacity and the absorption of the flavours of other ingredients.

Extra Virgin Olive Oil (EVOO)

It is the Spanish oil par excellence, its properties making it one of the world's most nutritious and healthy oils. Rich in oleic acid.



Instructions for use

Small didactic leaflet with easy-to-follow instructions for making an authentic Spanish Paella in your own home.

DESIGN

Very Spanish look, elegant packaging and centred on the notion of making an authentic Spanish Paella at home, and is very easy using our Paella Kit.

LOGISTICAL INFORMATION

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|---------------|------------------|------|-----|-----|-----|
| | | | | | |
| 3 g / 0.10 oz | 500 g / 17.63 oz | 40ml | x18 | x54 | x81 |

EXPIRY DATE

12 months

Replacement Paella Kit Presentation

