



DUCK FAT



PRESENTATION

A speciality inspired from the region of Landes, LA PÉRIGOURDINE's canned Duck Fat replace butter or oil, as it is used to in south west of France traditional cuisine. It adds taste and smoothness to all soups (such as garbure), makes cooked beans tender, and allows to brown harmoniously the vegetables. The filtered then purified duck fat, is differentiated from goose fat by a more pronounced taste and bring easily an authentic touch to meals. It's an excellent quality natural fat, both in taste and for health.

NUTRITION FACTS

for 100 g

Protein	0 g
Carbohydrates	0 g
Fat	99,8 g
Calories	898 kcal

INGREDIENTS

100% duck fat.

AVAILABLE IN

635 g.

COOKING ADVICE

*Pour the content in a pan,
let the fat melt over a low heat.
Duck fat enhances the taste of your
potatoes, meat, fried vegetables, french
fries or emulsify sauces.*

