



LENTILS COOKED IN DUCK FAT



PRESENTATION

A canned La Périgourdine speciality, cooked in duck fat, that gives a distinctive taste and tenderness to cooked lentils. Moreover, duck fat is an excellent natural preservative, that retains lentils' flavour and adds an authentic touch at every bite. The blend of lentils and duck fat combines excellent nutritional qualities in taste, and to stay healthy. Lentils cooked in duck fat are easy and quick to prepare and will pair with every simple and refined meals. It will definitely satisfy any taste, on any occasions.

NUTRITION FACTS

for 100 g

Protein	6,4 g
Carbohydrates	8,2 g
Fat	3,9 g
Calories	105 kcal

INGREDIENTS

Lentils 60%, cooked sauce 40%.

AVAILABLE IN

840 g.

COOKING ADVICE

As a side dish of an oven cooking roast meat, put the lentil in the cooking plate with the meat, 15 mins before the cooking ends.

