



ESPAÑA

Aneto Broths & Paella Bases

Aneto's secret is to select the highest quality meat, fish and vegetables, and simmer them over low heat for over 3 hours just like it's done at home. Unlike most broths on the market, Aneto uses no concentrates or powders. The resulting product is a satisfying broth or cooking base perfect for soups, stews, risotto, or paella.

www.matizespana.com