



El Paeller - Jose Andres Selection

# 375811 - Fish Broth

Firewood seafood broth with all natural ingredients: seafood from Dnia, fresh vegetables and the unmistakable touch of the morralla of the capital of the Marina Alta, certified by the Psit de Dnia. Enjoy the unique touch of firewood in rice dishes, paellas, fideus, stews, rice dishes, suquets



## Nutrition Facts

Servings per Container 4  
Serving size 250.0ML (250MLT)

Amount per serving  
**Calories 30**

% Daily Value\*

Total Fat	2.5g	3%
Saturated Fat	3g	15%
Trans Fat		
Cholesterol	0mg	0%
Sodium	1480mg	64%
Total Carbohydrate	3g	1%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes	0g Added Sugar	0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

Only we cook broths with firewood. And besides, we are the only ones to elaborate our seafood broth with seafood from Dnia, fresh vegetables and the unmistakable touch of the morralla of the capital of the Marina Alta, certified by the Psit de Dnia.  
In this recipe, Rafa Margs takes to the maximum his commitment with the best products of the place where the recipe was born. We saut the ingredients to the maximum to extract all their flavor, add water and maintain a slow cooking so that the aroma of wood permeates the broth for 90 minutes. Finally we let it rest for 30 minutes with the last embers of firewood, thus achieving the unmistakable smoky aroma of wood-fired combustion.  
The seafood broth of Dnia to firewood of El Paeller is presented in a 1 liter can with a recycled plastic lid for its correct conservation. An ideal format so that 3/4 diners can enjoy the unique touch of firewood in rice dishes, paellas, fideus, stews, rice dishes, suquets  
Our elaborations do not incorporate preservatives, additives, aromas or any ingredient not found in the Mediterranean pantry. In addition, the broth of El Paeller is only pure broth, without concentrates, nor any other industrial process more than the packaging that allows to enjoy this elaboration to firewood up to 24 months of preferential consumption.

### Ingredients

Water, mantis SHRIMP, "MORRALLA" (small WHITE FISH), salmorreta sauce (fresh tomato, garlic, sweet paprika, salt) CRAB, extra virgin olive oil, PRAWN, onion, leek and carrot.

### ⚠ Allergens

#### Contains:

crustaceans

#### Free From:

eggs fish milk peanuts soy  
 tree nuts wheat

### Handling Suggestions

Keep in cool and dry place

### 📄 Product Specifications

Brand	Manufacturer	Product Category
El Paeller - Jose Andres Selection	El Paeller	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
8437020341707	375811	375811	18437020341704		6/33.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.52lb	13.2lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.4in	8.39in	6.1in	0.37ft3	15x8	504days	60°F / 77°F

### Serving Suggestions

Add a touch of firewood to your recipes:  
1. Brown the ingredients that you like the most and set them aside.  
2. Turn over the wood-fired broth from El Paeller.  
3. Pour in the rice or noodles when the broth comes to a boil and add the reserved ingredients. The broth should evaporate completely within the cooking time of the rice (17 min. Approx.)

### Prep & Cooking Suggestions

Add a touch of firewood to your recipes:  
1. Brown the ingredients that you like the most and set them aside.  
2. Turn over the wood-fired broth from El Paeller.  
3. Pour in the rice or noodles when the broth comes to a boil and add the reserved ingredients. The broth should evaporate completely within the cooking time of the rice (17 min. Approx.)



## El Paeller - Jose Andres Selection

# 375811 - Fish Broth

Firewood seafood broth with all natural ingredients: seafood from Dnia, fresh vegetables and the unmistakable touch of the morralla of the capital of the Marina Alta, certified by the Psit de Dnia. Enjoy the unique touch of firewood in rice dishes, paellas, fideus, stews, rice dishes, suquets



### Nutrition Analysis - By Measure

Calories	30	Total Fat	2.5g	Sodium	1480mg
Protein	2	Trans Fats		Calcium	0mg
Total Carbohydrates...	3g	Saturated Fat	3g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

