FLAVOR SPOTLIGHT:

MIREPOIX

Flavorsolutions

Mirepoix, the combination of cooked celery, carrots, and onions makes up the base of most French dishes from soups to sauces to braised meats. It has become an essential flavor component for endless savory dishes and its versatile has influenced cuisines around the world. As the backbone for many of our favorite meals, the vegetables are sautéed in butter or oil taking on layered, savory flavor and aromatics that enhances the overall dish. An unsung culinary hero, mirepoix contributes rich flavor and serves as a powerhouse ingredient for endless applications—from classics to modern savory creations.

FROM OUR EXPERTS

> "Mirepoix has been an interictal part of French cuisine for centuries, delivering depth and balance to countless dishes. I've crafted mirepoix bases with a specific ratio of vegetables, herbs, and aromatics to deliver an authentic taste of scratch cooking. The foundational blend works seamlessly across applications, from meals and sides to sauces and dips and even meat and meat alternatives."
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> *Ron Taylor, Principal Scientist*

FLAVOR SPOTTED

ZOUP! Chicken Noodle Soup *Antibiotic-free chicken, mirepoix and tender egg noodles are simmered in a clean and savory broth.*

FIELD DAY French Mirepoix Instant Lentils *"Fancy to say (meer-pwah) and even fancier to eat! With our French-style lentils, we've taken the classic Mirepoix trio of carrots, onion and celery and added in the perfect amount of leeks, parsley and fennel for an exceptionally balanced and elevated lentil meal."* fieldday-bayfield.com

Contact us or click to request a **FREE** MIREPOIX flavor or culinary base sample.