

(T3115) ANISE CROUTONS FROM KYTHIRA 350g (v. 2021)

PAXIMADI is the Greek word for baked bread crackers. It is pronounced *pa-xee-ma-dee*.

USP our bread crackers are hand made with a traditional recipe from Kythira island. They are baked in the oven and not fried. They are healthy & crunchy without being fried.

SERVE use them as healthy croutons in salads and soups. Make appetizers with caviar, olive-pate or foie gras. Serve them with Greek Feta cheese, tomatoes, capers, olives, oregano and olive oil.

AWARDS Great Taste Award 2016 (UK) 1 star

Judges' comments:

Table 4: Interesting well baked little croutons. The anise was well pronounced and there was a good crunch to them. We found the hint of sweetness surprising and thought they would work well with a fresh fruit salad.

Table 7: Crisp croutons with a strong anise flavour. Well balanced.

Table 99: Crunchy but not hard. A very clear flavour from the anise. A well balanced product. Not at all dry and would be wonderful in a salad or soup.

CERTIFIED VEGAN

ZERO trans fat, animal fat, preservatives, emulsifiers.

INGREDIENTS wheat flour, virgin olive oil, anise, sugar, yeast, water. Produced & packed in Kythira island – Greece.

ALLERGENS wheat flour contains GLUTEN

BOX 10 bags x 350g

PALLET 80 boxes (800 bags)

BARCODE 5200 12319 1158

NUTRITION FACTS per 100g

Energy	1871kj / 445 kcal
Fat	14.3g
Of which saturates	2.4g
Carbohydrates	66.2g
Of which sugars	8.6g
Protein	11.0g
Salt	1.3g



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