



# Caterite Dill Seeds

## Product Images



## Description

Dill seeds are highly aromatic and have a distinctively warm, slightly sweet flavour with hints of citrus and liquorice. In culinary applications, dill seeds are prized for their versatility and are used to add flavour and aroma to a wide range of dishes. They are commonly used in pickling recipes, where their unique flavour profile enhances the taste of pickled vegetables such as cucumbers, carrots, and beets. Additionally, dill seeds are used as a seasoning in soups, stews, bread, and fish dishes, imparting a subtle yet distinctive taste to the final dish.

## Additional Information

SKU	75211
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Energy (Kcal)	305
Energy (KJ)	1276
Fat	14.5
of which saturates	0.7
Fibre	21.1
Ingredients	Dill Seeds
Brands	Caterite
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans
Protein	16
Salt	0.05
Size	500g
Pack Size	18
Storage Instructions	Store in a cool, dry place.

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About Supplier

Caterite aim to supply the finest ingredients and produce to chefs by working directly with suppliers, growers, and producers throughout the UK and from around the world. For us, Service Is Everything.

Country of Origin

France

