

Better than fresh?

Hard to believe it...but still, more and more of the greatest chefs think so and some say Baume des Anges captures the qualities of the living plant. The reason why? Nature gives a lot and we do our part of the job:

- only the best harvests are processed,
- the essences are extracted within an hour of the harvest and
- our extraction method preserves fragile molecules and removes any bitterness.

Cheaper than fresh?

If the cost of a single drop varies between 1.00 € and 2.30 € depending on the plant, the average cost is only ca. 1.50 € per drop.

Needless to say, our essences are extremely concentrated. Most of the recipes will require only 2 to 3 drops per 1kg of preparation.

And we haven't even mentioned the savings on labor and the possibility of reheating.

Cheating?

Does chef have to do everything themselves ? Should they individually work on the coca beans, roast the coffee beans, press the olives and slaughter the lambs?

We are simply making available to chefs a pure, natural ingredient of great quality but, of course, nothing will ever replace their creativity!

Green Committed?

We are small farmers in Drôme, the most organic department of Provence and our extraction process is organic certified.

Last but not least, our carbon footprint is low because we transform locally tens of kilos of plants in order to send only a few grams of essence.