

# Saffron

PLAZA

Hand Selected

Product of Greece



STORAGE / CARE

## STORAGE:

- Store in a cool dry dark place like a pantry or wine cellar.
- It is best to keep this product in an airtight container, avoiding excessive light and heat.
- A simple storage option is to wrap the provided jar with foil to block light exposure.

## USAGE:

- Less is more - just a pinch will go a long way.
- Saffron needs moisture to release its essence.
- The best way to extract flavor from saffron is to soak the threads in hot (not boiling) liquid for 5-20 minutes. As the saffron soaks, you will notice the distinctive aroma indicating that your saffron is ready to infuse your dish. Add both the saffron and liquid to your recipe.

## QUALITY ASSURANCE:

Lab tested for potency and purity in the USA. This spice exceeds the ISO standard for ultra premium quality.