

novofarina  
PLANT BASED & BRITISH BY NATURE



**PLANT-BASED**  
**RECIPEA BOOK**  
Volume 1

# Welcome

With a little help from our plant-based chef friends, we have developed a series of recipes which provide veggie rich, nutritious and, most importantly, flavour packed menu options using our British made ingredients.

In a world where we are making conscious changes to eat more sustainably and reduce our consumption of high-carbon footprint foods, we want to provide inspiration to catering kitchens across the UK of how some simple ingredient swaps can help fuel a healthy diet and planet.

These easy to follow, simple to scale up recipes aim to put the *pea-zazz* into meat free meals by using our textured pea protein, gluten free flour and panko crumb. They'll tick all the boxes for serving up tasty, filling foods for all dietary requirements.

Our pulse-based protein ingredients are designed to provide you with an ambient alternative to fresh and frozen meat replacements. Simply hydrate and cook!

Enjoy!



## With special thanks to our contributors

### JPL Catering

JPL Catering are a pioneering school catering provider led by Michelin trained chef, catering expert, and cookbook author Junior Lopes. As a result of their innovative and fresh approach to school food, JPL was selected by the National School Food Plan to create menus for their nationwide scheme to improve food in the education sector.

### Jayne Cross

Jayne is a highly creative, versatile and skilled food stylist who has been working with food for over 20 years. She worked as a chef, before entering publishing as a food stylist, cookery writer and recipe tester. She is also a lecturer in Food Styling at the renowned Leith's School of Food and Wine.

### Alex Bailey

Alex Bailey is a creative professional photographer with over 17 years' experience. Based in Norfolk, Alex specialises in still life food photography, working with food brands, restaurants and bars to create striking imagery that promotes the essence of products and recipes.

Pioneering pulse-based ingredients that provide your menu with protein boosting meat alternatives and allergen free options



# Recipes

## Savoury

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## Sweet

- 22-23 Fruit Crumble
- 24-25 Banana Pancakes
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- All our recipes are Vegetarian
- All our recipes can be made Vegan friendly
- All our recipes can be Gluten Free (excluding Carrot Cake)
- All our recipes can be Dairy Free



# Sweet Potato Balls



## Ingredients

- 6kg sweet potato puree
- 1kg roasted carrots - diced
- 2 roasted red peppers - diced
- 2.5kg tinned chickpeas, drained and pureed (keep the liquid from the tin)
- 1.5kg dry Pea Mince, soaked for 20 minutes in 4 litres of boiling water or stock
- 100g of fresh coriander, finely chopped
- 3 tsp cumin
- 3 tsp smoked paprika
- 2 tsp salt
- 3 tsp ground black pepper

Vegetable oil for cooking

## For coating

- 250g Yellow Split Pea Flour
- 300g Panko Crumb
- 4 eggs (or for a vegan version use the liquid from the chickpeas\*)

Vegetable oil for cooking

## Allergens

**EGGS** (in vegetarian option)

## Hydrated Pea Mince Nutritional Info

Nutritional Data (Typical Values per 100g)	
Energy (kcal)	405kJ/96kcal
Fat	1.4g
...of which saturates	0.26g
Carbohydrate	2.5g
...of which sugars	0.2g
Fibre	2.2g
Protein	17.2g
Salt	0.46g
Iron	4mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



Preparation time *35 minutes*

Cooking time *15 minutes*

Serves *50*

*200 balls (4 per portion)*

Easy | **Medium** | Hard

## Method

Place all of the ingredients into a large bowl and mix well to combine thoroughly.

Divide the mix into 200 spoonfuls (around 50g each) and shape into balls.

Put the pea flour, eggs (\*or chickpea water if using) and panko crumb into 3 separate bowls. Dip each ball into the flour, then the egg and finally the crumb to coat fully.

Set aside on baking sheets - they can be chilled at this stage before cooking.

Heat the oil in a large frying pan over a medium heat and cook the balls in batches for 12-15 minutes until golden brown on all sides.

Alternatively, place on oiled baking sheets and roast in the oven at 180°C for 12-15 minutes, turning over halfway through cooking time.

## Serving Suggestion

Pasta | Passata sauce | Sweetcorn



# Veggie Cakes



## Ingredients

- 6kg mashed potato
- 5kg carrot puree
- 1kg frozen peas, defrosted and smashed with a potato masher
- 1kg dry Pea Protein Chunks, soaked for 10 minutes in 2L of cold water (Drain off excess water before use)
- 4 tsp ground ginger
- 100g flat leaf parsley, finely chopped
- 2 tsp salt
- 2 tsp ground black pepper

Vegetable oil for cooking

## For coating

- 250g Yellow Split Pea Flour
- 500g Panko Crumb
- 6 eggs, lightly beaten (or for a vegan version use the liquid from the chickpeas\*)

Vegetable oil for cooking

## Allergens

**EGGS** (in vegetarian option)

## Hydrated Pea Protein Chunk Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	441kJ/104kcal
Fat	1.4g
...of which saturates	0.27g
Carbohydrate	1.9g
...of which sugars	0.23g
Fibre	1.4g
Protein	20.3g
Salt	0.6g
Iron	4.7mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



Preparation time *25 minutes*  
Cooking time *20 - 35 minutes*  
Serves *60*  
*120 cakes (2 per portion)*

Easy | **Medium** | Hard

## Method

Roughly chop the hydrated Pea Protein Chunks into small pieces.

Place all ingredients into a large bowl and mix well to combine.

Divide and shape into 60 patties approx 100g each.

For the coating, put the flour, whisked eggs (\*or chickpea water) and panko crumb into 3 separate bowls. Dip each prepared pattie into the flour followed by the egg mixture and finally the crumb.

Transfer to a tray and chill until ready to cook.

Heat the oil in large frying pans over a medium heat and cook the patties in batches for 12-15 minutes until golden brown on both sides.

Alternatively place on oiled baking sheets and roast in the oven, 180°C for 15-20 minutes, turning over halfway through cooking time.

## Serving Suggestion

Boiled potatoes with an olive oil and herb dressing | Broccoli



# Vegetable Curry



## Ingredients

- 3 butternut squash, chopped into chunks
- 3 courgettes, chopped into chunks
- 6 mixed peppers, halved and deseeded
- 6 red onions, sliced
- 40g chopped garlic
- 80g chopped ginger
- 2 red chillies, deseeded and finely chopped
- 80g lemongrass, finely chopped
- 400g tin tomatoes
- 2 tsp turmeric
- 750ml vegetable stock
- 2 litre coconut milk
- 2kg dry Pea Protein Chunks, soaked for 10 minutes in 4L of cold water (Drain off excess water before use)
- 500g fresh spinach
- 100g fresh coriander, finely chopped
- 2 tsp salt
- 2 tsp ground black pepper

Vegetable oil for cooking

## Allergens

NONE

## Hydrated Pea Protein Chunk Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	441kJ/104kcal
Fat	1.4g
...of which saturates	0.27g
Carbohydrate	1.9g
...of which sugars	0.23g
Fibre	1.4g
Protein	20.3g
Salt	0.6g
Iron	4.7mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



Preparation time *25 minutes*

Cooking time *55 minutes*

Serves *30*

Easy | Medium | Hard

## Method

Preheat the oven to 180°C. Halve and deseed the butternut squash, cut into small chunks and place on baking trays. Toss in vegetable oil, season with salt and pepper and roast for 15 minutes.

Cut the courgettes and peppers into chunks, add to the butternut squash and roast for a further 30 minutes.

Meanwhile heat 4 tbsp vegetable oil in a large stock pot over a medium heat, add the onions, garlic, ginger, chillies and lemongrass and cook for 15 minutes until softened and starting to brown.

Add the tomatoes, turmeric, vegetable stock, coconut milk and hydrated Pea Protein Chunks to the pan and simmer for 15 minutes.

Once the roasted vegetables are cooked, add to the stock pot along with the spinach and coriander, season with salt and pepper and simmer for a final 10 minutes.

## Serving Suggestion

Turmeric rice | Cucumber and mint salad



# Stuffed Peppers



## Ingredients

- 10 mixed peppers
- 2 red onions, chopped
- 20g chopped garlic
- 3 tomatoes, roughly chopped
- 3 tsp smoked paprika
- 2 tsp turmeric
- 1kg cooked brown rice
- 400g can kidney beans, drained and rinsed thoroughly
- 500g dry Pea Mince, soaked for 20 minutes in 1.3L of boiling water or stock
- 50g fresh coriander, finely chopped
- 50g flat leaf parsley, finely chopped
- Salt and pepper to season

Vegetable oil for cooking

Preparation time *25 minutes*  
Cooking time *30 minutes*  
Serves *20*

Easy | Medium | Hard

## Method

Preheat the oven to 175°C  
Halve and deseed the peppers and place cut side up on oiled baking sheets.

Heat 4 tbsp vegetable oil in a large pan over a medium heat, add the onions, garlic and chopped tomatoes and cook for 10 minutes until softened.

Add the smoked paprika and turmeric and cook for a further 2 minutes.

Add the remaining ingredients, stir well to combine, season to taste with salt and pepper and remove from the heat.

Divide the mix between the pepper halves and cook in the oven for 25-30 minutes until the peppers are tender.

## Allergens

NONE

## Hydrated Pea Mince Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	405kJ/96kcal
Fat	1.4g
...of which saturates	0.26g
Carbohydrate	2.5g
...of which sugars	0.2g
Fibre	2.2g
Protein	17.2g
Salt	0.46g
Iron	4mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



## Serving Suggestion

Sautéed potatoes | Green beans

# Cornish Pasties



## Ingredients

### Filling

- 300g boiled potatoes, diced
- 300g boiled carrots, diced
- 300g cooked peas
- 500g dry Pea Protein Chunks, soaked for 10 minutes in 1L of cold water (Drain off excess water before use)
- 300g bechamel sauce - see page 20
- 300g grated cheddar cheese (or vegan cheese)
- 1 tsp turmeric
- Salt and pepper to season
  
- 20 puff pastry rounds - 14cm in diameter
- 1 egg, lightly beaten

Vegetable oil for cooking

## Allergens

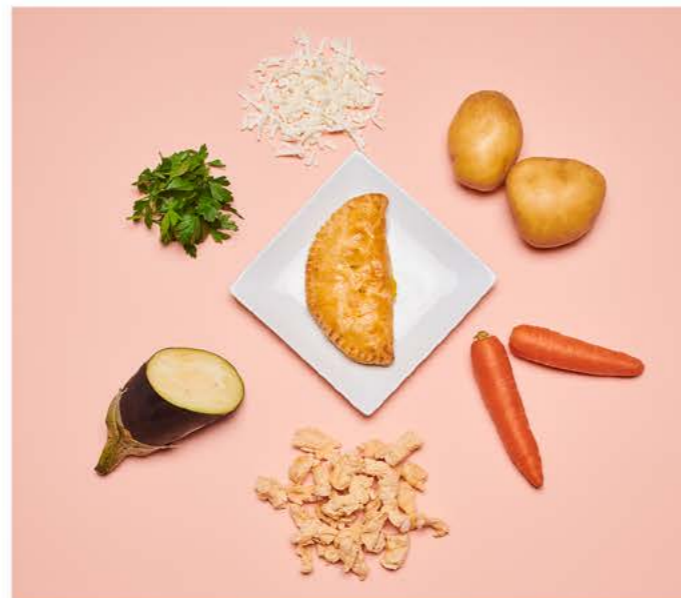
EGGS, WHEAT (Pastry)

## Hydrated Pea Protein Chunk Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	441kJ/104kcal
Fat	1.4g
...of which saturates	0.27g
Carbohydrate	1.9g
...of which sugars	0.23g
Fibre	1.4g
Protein	20.3g
Salt	0.6g
Iron	4.7mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



Preparation time 20 minutes

Cooking time 20 minutes

Serves 20

Easy | Medium | Hard

## Method

Preheat the oven to 180°C

Roughly chop the hydrated Pea Protein Chunks into smaller pieces.

In a large mixing bowl add all the filling ingredients, stir to combine and season to taste with salt and pepper.

Lay out the pastry rounds and divide the mix between them all, leaving a gap around the edge of each circle.

Brush the edges with a little of the beaten egg and fold each pasty in half over the filling to create a semi-circle, pressing the edges together to seal.

Place on non-stick baking sheets, brush with a little more beaten egg and cut 2-3 small slits in the top of each one to allow the steam to escape as they cook.

Cook in the oven for about 20 minutes until golden brown.

## Serving Suggestion

Skin on potato wedges | Mixed steamed vegetables



# Mexican Wraps



## Ingredients

- 4 tbsp vegetable oil
  - 3 onions, chopped
  - 3 carrots, diced
  - 3 mixed peppers, deseeded and diced
  - 30g chopped garlic
  - 2 red chillies, deseeded and finely chopped
  - 1 tsp ground cumin
  - 1 tsp chilli flakes
  - 2 tsp ground coriander
  - 2 tsp paprika
  - 2 bay leaves
  - 2.5kg tinned chopped tomatoes
  - 2.5kg tinned kidney beans, drained and rinsed thoroughly
  - 1kg dry Pea Mince, soaked for 20 minutes in 2.6L of boiling water or stock
  - 50g fresh coriander, finely chopped
  - 50g flat leaf parsley, finely chopped
  - Salt and pepper to season
- 24 large tortilla wraps (20cm diameter), warmed

## Allergens

WHEAT (Wraps)

## Hydrated Pea Mince Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	405kJ/96kcal
Fat	1.4g
...of which saturates	0.26g
Carbohydrate	2.5g
...of which sugars	0.2g
Fibre	2.2g
Protein	17.2g
Salt	0.46g
Iron	4mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



Preparation time 20 minutes

Cooking time 35 minutes

Serves 24

Easy | Medium | Hard

## Method

In a large saucepan heat the oil over a medium heat, add the onions, carrots, peppers, garlic and chillies cook for 10-15 minutes until softened.

Add the spices and bay leaves and cook for a further 2 minutes, before adding the chopped tomatoes.

Bring to a simmer and cook for 10 minutes.

Add the kidney beans, hydrated pea mince, coriander and parsley.

Season to taste with salt and pepper and simmer for a further 10 minutes.

Remove from the heat, remove the bay leaves and divide the mix between pre-warmed wraps then roll each wrap to close and serve immediately.

## Serving Suggestion

Spicy potato wedges |

Homemade vegan coleslaw





# Rice Noodle Stir Fry

Preparation time *15 minutes*

Cooking time *25 minutes*

Serves *20*



## Ingredients

- 2 tbsp vegetable oil
- 3 mixed peppers, deseeded and sliced
- 2 red onions, sliced
- 3 carrots, peeled and cut into julienne
- 2 courgettes, cut into julienne
- 1/3 white cabbage finely shredded
- 1 head of broccoli, cut into small florets
- 50g chopped ginger
- 1 tbsp Chinese five spice
- 1.2kg rice noodles, hydrated
- 750g dry Pea Protein Chunks, soaked for 10 minutes in 1.5L of cold water (Drain off excess water before use)
- 200g bean sprouts
- 50ml soy sauce
- 50g fresh coriander, finely chopped

Easy | Medium | Hard

## Method

Heat the oil in a large saucepan over a medium heat, add the peppers, onions, carrots, courgettes, cabbage, and broccoli and cook for 10-15 minutes, stirring regularly until softened.

Add all the remaining ingredients, except the coriander and cook for another 8 minutes.

Remove from the heat, stir in the coriander, and serve immediately.

## Allergens

SOY (Sauce)

## Hydrated Pea Protein Chunk Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	441kJ/104kcal
Fat	1.4g
...of which saturates	0.27g
Carbohydrate	1.9g
...of which sugars	0.23g
Fibre	1.4g
Protein	20.3g
Salt	0.6g
Iron	4.7mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



## Serving Suggestion

Chopsticks



# Bolognese



## Ingredients

- 6 tbsp vegetable oil
- 4 onions, chopped
- 1.5kg carrots, peeled and diced
- 30g garlic, chopped
- 2 tbsp dried thyme
- 4 bay leaves
- 3 tsp smoked paprika
- 2 aubergines, diced
- 4 courgettes, diced
- 1.5kg dry Pea Mince, soaked for 20 minutes in 4 litres of boiling water or stock
- 5kg tinned chopped tomatoes
- 2 litres vegetable stock
- 500g tomato puree
- 100g fresh basil, chopped
- 50g flat leaf parsley, finely chopped
- 3 tsp salt
- 3 tsp ground black pepper

## Allergens

NONE

## Hydrated Pea Mince Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	405kJ/96kcal
Fat	1.4g
...of which saturates	0.26g
Carbohydrate	2.5g
...of which sugars	0.2g
Fibre	2.2g
Protein	17.2g
Salt	0.46g
Iron	4mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



Preparation time *25 minutes*  
Cooking time *1hour 15 minutes*  
Serves *100*

Easy | Medium | Hard

## Method

Heat the oil in a large saucepan over a medium heat, add onions, carrots, garlic and thyme and cook for 10-15 minutes, stirring regularly until softened.

Add the bay leaves, smoked paprika, aubergines and courgettes and cook for another 15 minutes, again stirring regularly.

Add all the remaining ingredients, bring to a simmer, and cook over a low heat for 45 minutes until the sauce has thickened slightly. Remove from the heat.

## Serving Suggestion

Pasta tubes | Homemade bread |  
Mixed salad



# Lasagne



## Allergens

SOYA (Milk)

## Hydrated Pea Mince Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	405kJ/96kcal
Fat	1.4g
...of which saturates	0.26g
Carbohydrate	2.5g
...of which sugars	0.2g
Fibre	2.2g
Protein	17.2g
Salt	0.46g
Iron	4mg

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.

## Lasagne Ingredients

- 1 qty Bolognese - see page 18-19
- 1 qty Bechamel sauce - see below
- 3kg dried lasagne sheets
- 2kg grated cheddar cheese (or vegan cheese)

## Bechamel Sauce Ingredients

- 150g Yellow Split Pea Flour
- 100g cornflour
- 700ml fresh coconut milk
- 2.5 litres soya milk
- 250g margarine
- 2 onions, halved
- 2 bay leaves
- 1 tsp salt
- 1 tsp white pepper



Preparation time 15 minutes

Cooking time 50 minutes

Serves 50

Easy | Medium | **Hard**

## Method - Bechamel Sauce

Mix the pea flour and cornflour together and gradually whisk in the coconut milk, set aside.

Add the soya milk, margarine, onions and bay leaves to a pan and bring to a gentle boil. Once boiled turn off the heat and remove the onion halves and bay leaves with a slotted spoon and discard.

Return the pan to a low heat and whisk in the coconut milk mix, along with the salt and pepper.

Bring the sauce to a simmer, stirring constantly to prevent lumps forming, then simmer for 5-10 minutes until thickened.

Remove from the heat, if not using straight away cover the surface of the sauce with some baking parchment to prevent a skin forming.

## Method - Lasagne

Preheat the oven to 180°C.

In non-stick deep baking trays add a layer of Bolognese sauce, cover with a layer of lasagne sheets, add a layer of bechamel sauce and sprinkle over some grated cheddar.

Repeat the layers until you have 3 layers finishing with a layer of bechamel sauce and the rest of the cheese.

Cook in the oven for 45-50 minutes until golden brown and bubbling, leave to sit for 15 minutes before serving.

## Serving Suggestion

Garlic bread (vegan / gluten free)  
| Mixed salad



# Fruit Crumble

Preparation time *15 minutes*

Cooking time *45 minutes*

Serves *20*



## Filling Ingredients

- 2kg cooking apples, peeled, cored and sliced
- 1 lemon, juice and zest, finely grated
- 200g sugar
- 1 tsp cinnamon
- 300g blueberries

## Crumble Mix Ingredients

- 400g gluten free plain flour
- 100g Yellow Split Pea Flour
- 150g block margarine, chilled and diced
- 75g demerara sugar
- 1 tsp cinnamon

Easy | Medium | Hard

## Method

In a large saucepan add the apples, lemon juice and zest, sugar and cinnamon and cook over a medium heat until the apples start to soften.

Spoon into a baking dish and scatter over the blueberries.

In a large bowl combine the plain flour and pea flour, toss in the margarine and with your fingertips rub the margarine into the flours until the mix resembles breadcrumbs - you can also do this in a food processor.

Stir in the demerara sugar and cinnamon and then sprinkle over the apple and blueberries in an even layer.

Bake in the oven for 40-45 minutes until golden and the fruit starts to bubble through at the edges.



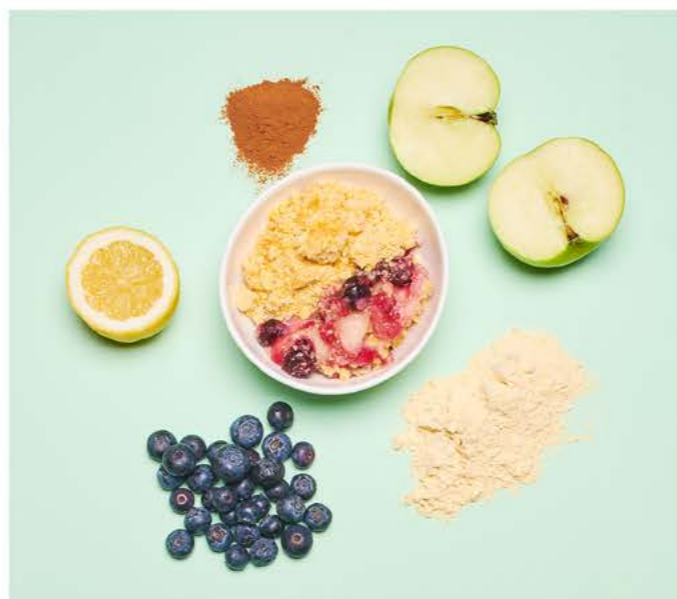
## Allergens

NONE

## Yellow Split Pea Flour Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	1412kJ/333kcal
Fat	0.9g
...of which saturates	0.15g
Carbohydrate	55.7g
...of which sugars	2.4g
Fibre	7.2g
Protein	22.0g
Salt	0.008g



Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.

## Serving Suggestion

Vegan custard or ice-cream

# Banana Pancakes



## Ingredients

- 350g gluten free self-raising flour
- 350g Yellow Split Pea Flour
- 1 tsp xanthan gum
- 1 tsp baking powder
- 4 ripe bananas, mashed
- 650ml soya milk
- 100g margarine, melted and cooled
- 1 tbsp vanilla essence
- 1 tsp lemon juice
- 2 tbsp vegetable oil

Preparation time 10 minutes  
Cooking time: 1-2 minutes per  
pancake (total 40 minutes)  
Serves 20 (2 per portion)

**Easy** | Medium | Hard

## Method

Stir all the dry ingredients together in a large mixing bowl.

Add the bananas, soya milk, margarine, vanilla essence and lemon juice and mix well until you have a thick batter. Add a little more milk if necessary.

Place a large frying pan over a medium heat and add a little of the vegetable oil.

Once hot, add tablespoons of the pancake mix to the pan, leaving a gap between each one and cook the pancakes for 2 minutes on each side until golden.

Keep pancakes warm on a baking tray in a low oven while you cook the rest of the pancakes.

Serve warm.



## Allergens

SOYA (Milk)

## Yellow Split Pea Flour Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	1412kJ/333kcal
Fat	0.9g
...of which saturates	0.15g
Carbohydrate	55.7g
...of which sugars	2.4g
Fibre	7.2g
Protein	22.0g
Salt	0.008g

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



## Serving Suggestion

Vegan whipped cream | Fresh blueberries

# Carrot Cake



## Ingredients

- 300g Yellow Split Pea Flour
- 700g margarine
- 700g self-raising flour
- 650g caster sugar
- 350g grated carrot
- 150g sultanas
- 1 tsp xanthan gum
- 1 tsp baking powder
- 2 tsp cinnamon
- ½ tsp ground ginger
- ½ tsp ground nutmeg
- ½ tsp ground cloves
- 1 tsp vinegar

Preparation time *15 minutes*  
Cooking time *25 minutes*  
Serves *40*

Easy | Medium | Hard

## Method

Preheat the oven to 175°C, grease and line a gastronorm tray with parchment. (tray measurement 1/1 65mm).

Place the margarine and sugar in a pan over a medium heat and heat until the margarine is melted and the sugar dissolved.

Add all the remaining ingredients, excluding the vinegar, into a large bowl and stir to combine.

Pour in the margarine and sugar mix and continue to stir until you have a nice thick batter, finally stir in the vinegar.

Pour the batter into the prepared tray and bake for 35-40 minutes until golden.

Remove from the oven, leave to cool in the tin before cutting into squares and serving.



## Allergens

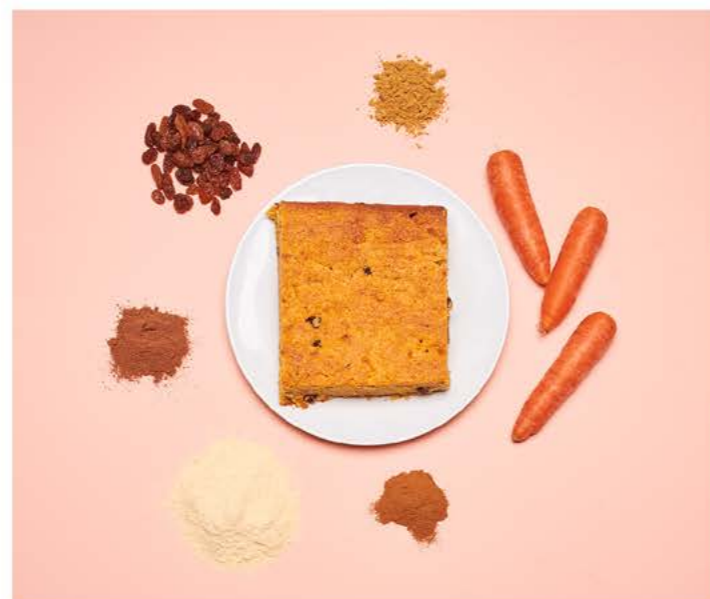
**GLUTEN, SULPHUR (Sultanas)**

## Yellow Split Pea Flour Nutritional Info

### Nutritional Data (Typical Values per 100g)

Energy (kcal)	1412kJ/333kcal
Fat	0.9g
...of which saturates	0.15g
Carbohydrate	55.7g
...of which sugars	2.4g
Fibre	7.2g
Protein	22.0g
Salt	0.008g

Please use information above to help you calculate full nutritional data for this meal depending on your application and amends.



**Serving Suggestion**  
Vegan custard

# Our Ingredients

## Plant-Based and Allergen Free Ingredients

Our British made ingredients have been developed to provide your kitchen with wholesome and versatile ambient food essentials

### Textured Pea Protein

Put the pea-zazz in your meat free or reduced meat meals with our range of plant protein solutions. Simply hydrate and cook

#### Pea Mince

- Ideal for all mince applications
- Vegan & gluten free
- High in protein and source of fibre
- Ready to use after 20 minutes of hydration in boiling water or stock (1kg:2.6L)
- No freezer required

#### Pea Protein Chunks

- Quick hydrate protein pieces
- Ready to use after 10 minutes of hydration in cold water (1kg:2L)
- Meaty, chewy texture
- Vegan & gluten free
- High in protein and source of fibre
- Simple to store

### Yellow Split Pea Flour & Panko Crumb

Using all the goodness of our locally-grown yellow peas, our 100% British flours and crumb are gluten free and perfect for Free From food requirements. They're also high in protein and a good source of fibre, enhancing the nutritional benefits of recipes



## GET IN TOUCH

Contact our team to discuss your plant based ingredient requirements and how we can help you create your food menu goals

**Call:** 01603 980098

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**novofarina**  
PLANT BASED & BRITISH BY NATURE

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