



NOURISH

By Gabriella

ORGANIC BONE BROTH

WHAT IS BONE BROTH?

Our gut healing bone broth consists of only organic, grass-fed animal bones, herbs and vegetables combined with purified water to create a flavourful, protein and collagen - rich broth.

Our nutrient packed vegan option is 100% plant based and hydrating with electrolytes.

WHAT ARE THE BENEFITS?

Hugely popular, and for good reason. Our homemade bone broths are loaded with vitamins (A, B, C, D, K) and minerals (iron, magnesium, calcium, zinc) Improves digestion, great for skin and hair, anti inflammatory, gut cleansing, helpful with digestion, aids sleep, weight loss, muscle gain and much more...

WHAT IS IT USED FOR?

Heat it and sip it...Delicious!

Add it to your soup & stews... Next level flavour bomb.

Make gravy with it... Upgrade your Sunday roast.

Add it to your savoury smoothie... Genius!

NURTURE. NOURISH. FLOURISH.

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MADE WITH THE FINEST INGREDIENTS, COOKED FOR MIN 24 HOURS

20€ FOR 1 LITRE (3 SERVINGS)

170€ 10 LITRE

BEEF

RICH, SILKY & FLAVOURFUL

beef bones. carrots. onions. celery. garlic. bay leaves. peppercorns. star anise.
cinnamon. apple cider vinegar. Himalayan salt. water

CHICKEN

LIGHT, DELICATE & HERBY

chicken bones. carrots. onions. garlic. bay leaves. whole pepper corns. apple cider
vinegar. thyme. parsley. oregano. Himalayan salt. water.

VEGAN

UMAMI & NUTRIENT RICH

ginger. garlic. spring onion. carrots. kale. beet stems. orange peel. shiitake
mushrooms. wakame. coriander. turmeric. miso. sesame oil. water.

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CONTACT FOR...

FARM TO TABLE CHEF SERVICES

HEALTHY GRAZING TABLES

COMING SOON...

HEALING PRE & POSTPARTUM FOODS

NOURISHING KIDS FOOD ON THE GO

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