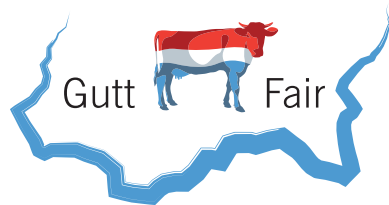


D'fair Mëllech



mat der Ënnerstëtzung vun:



**BGL
BNP PARIBAS**

*Mol mam
Faironika*

*D'fair
Mëllech*

Gutt Fair

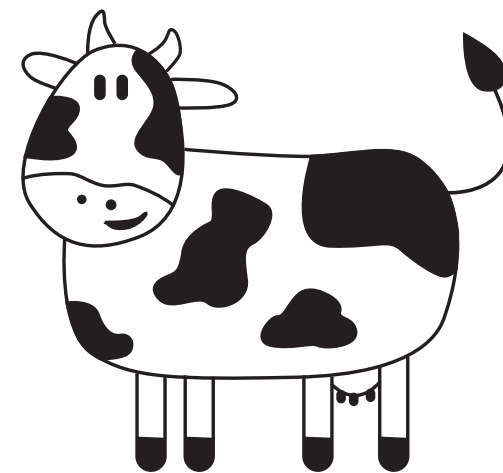
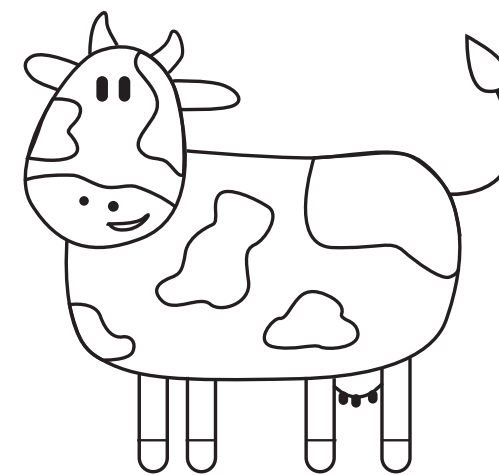
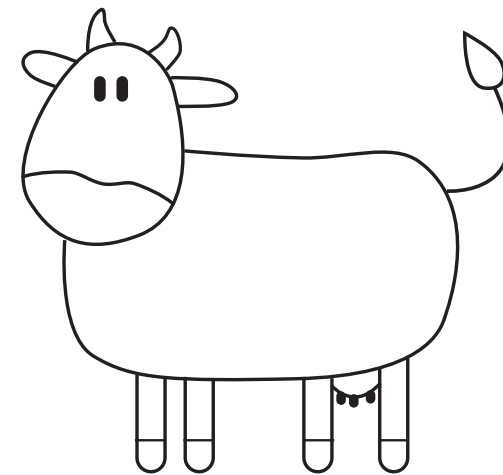
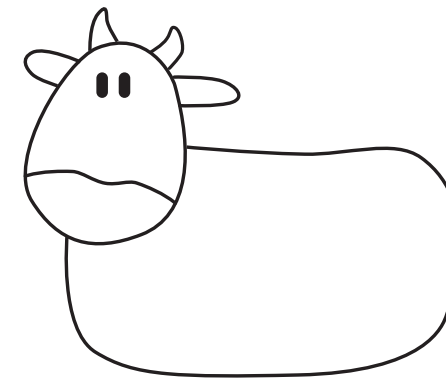
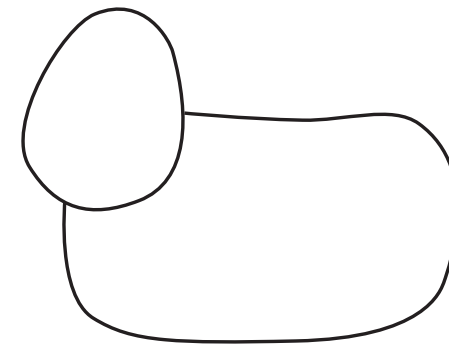
*D'fair
Mëllech*

Gutt

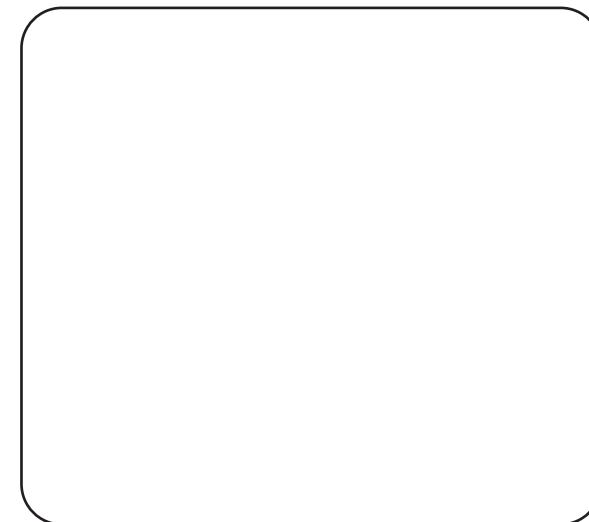
Fair

Dëst Molbuch gehéiert: _____

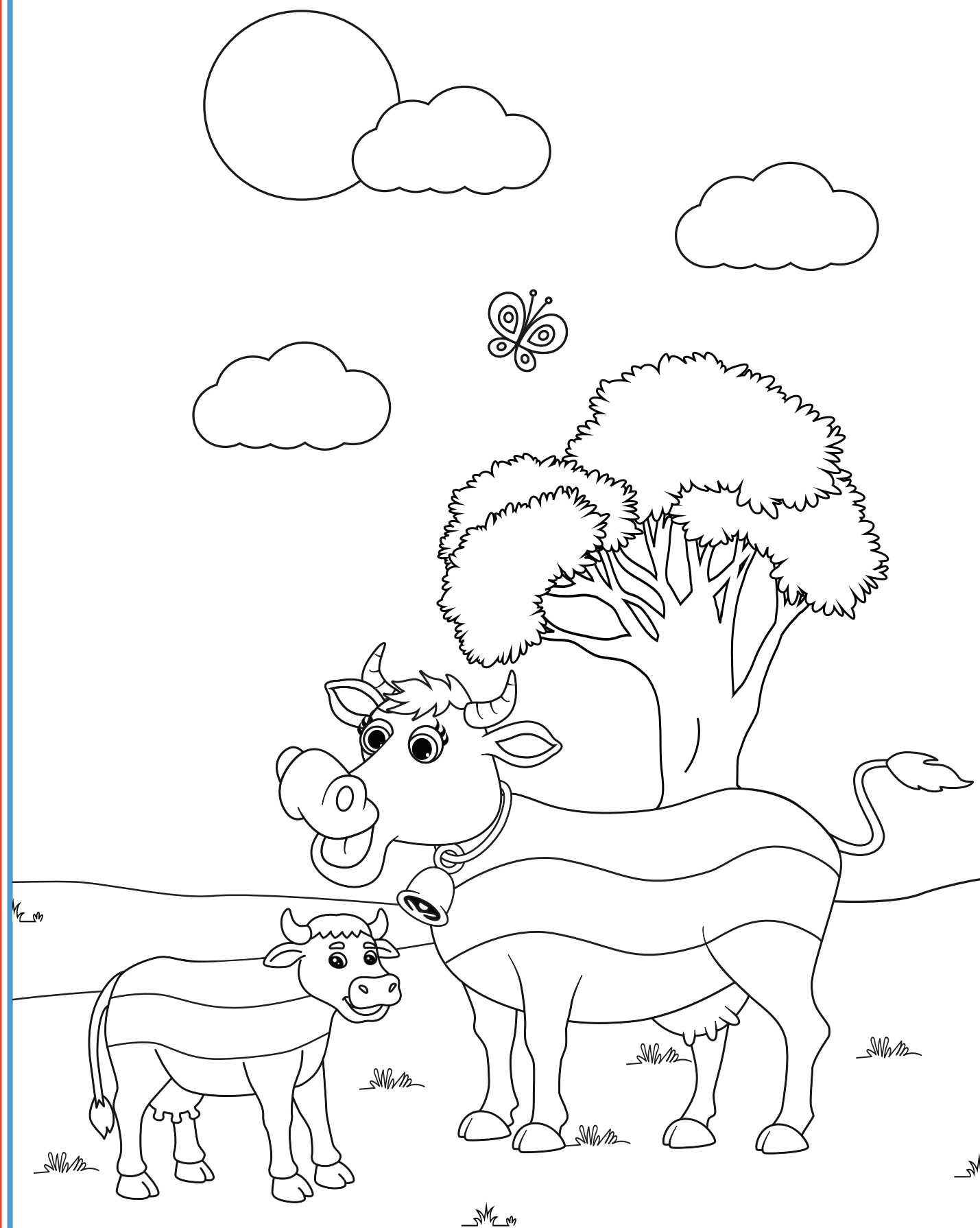
Wéi molen ech eng Kou?



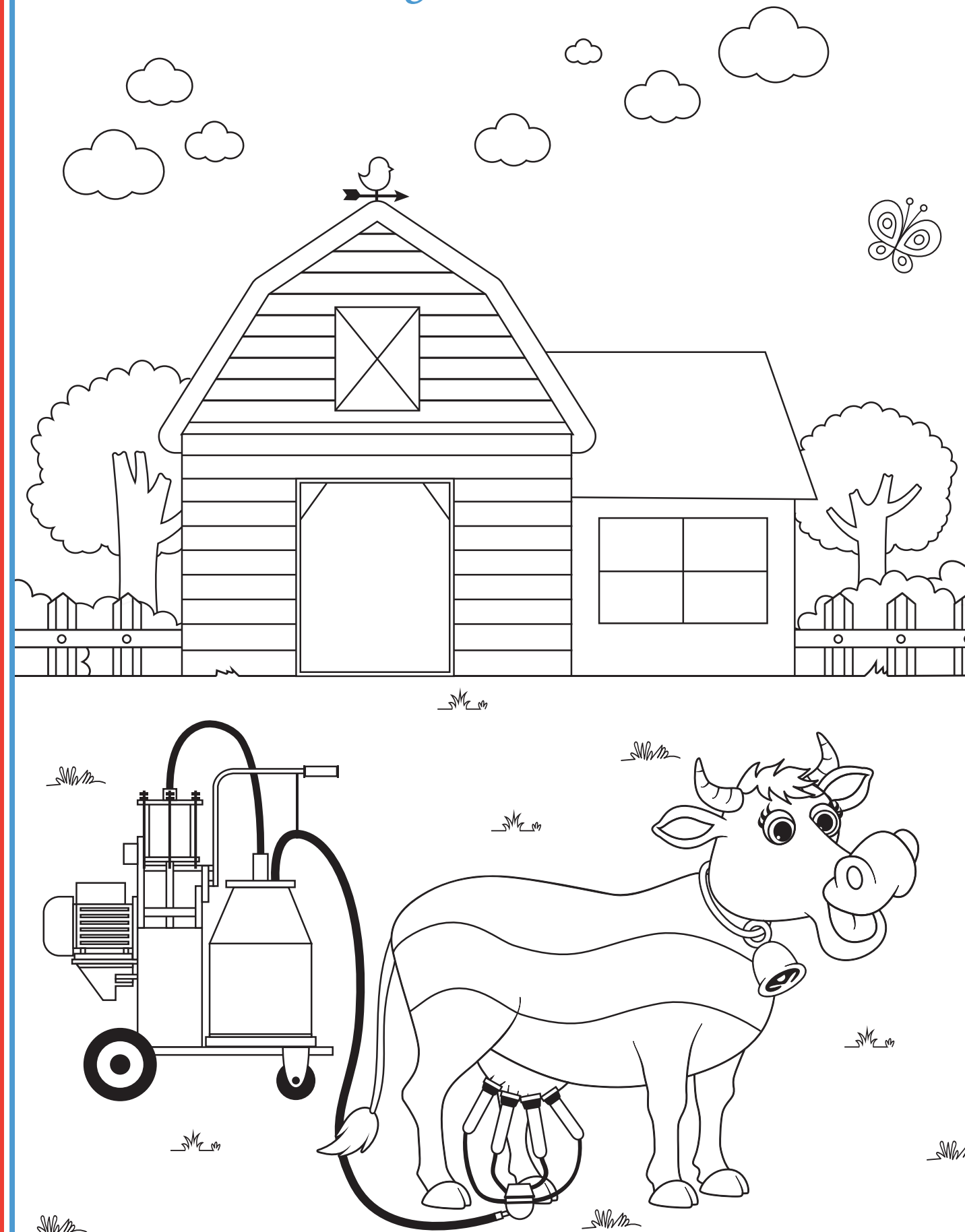
Probéier mol:

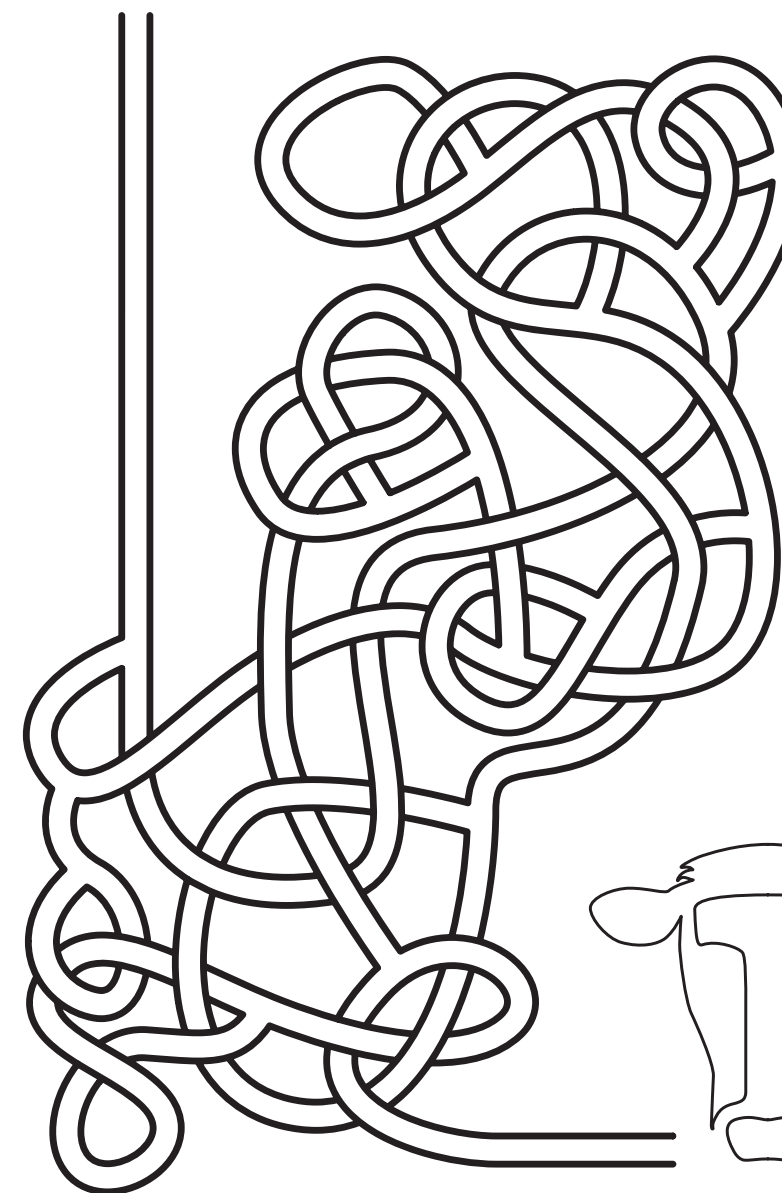
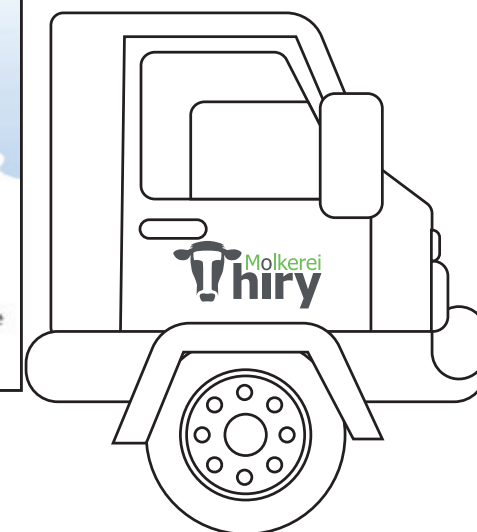
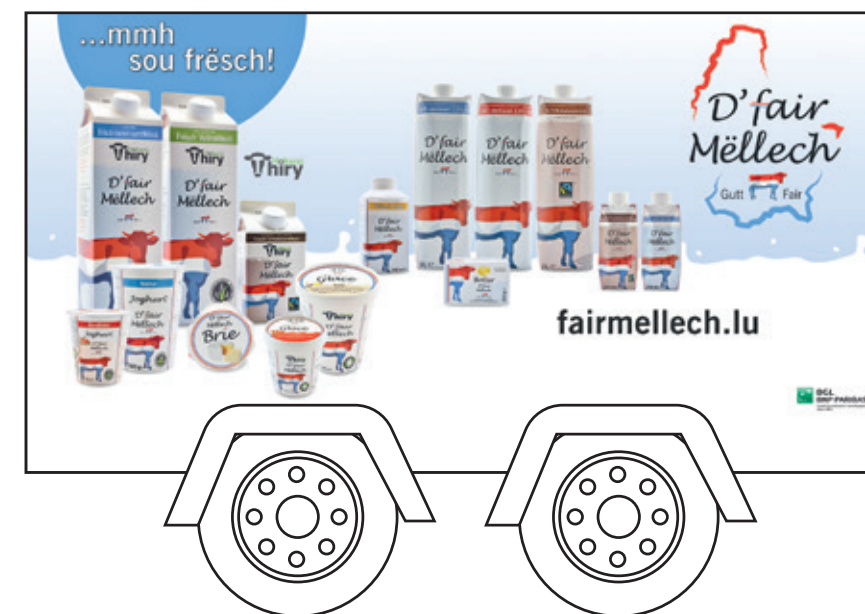
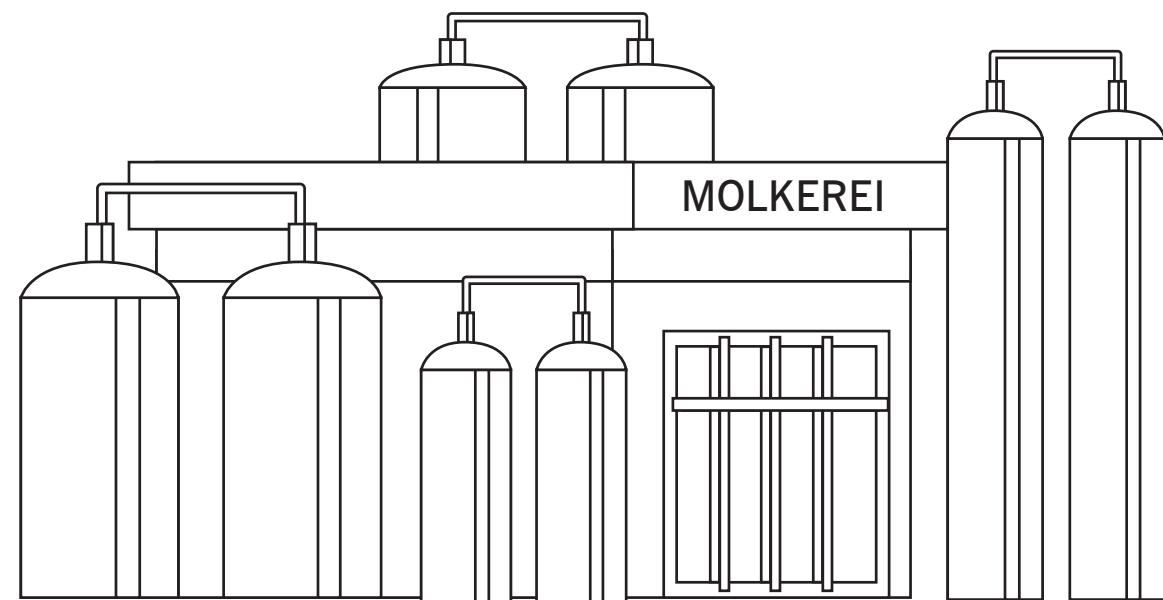
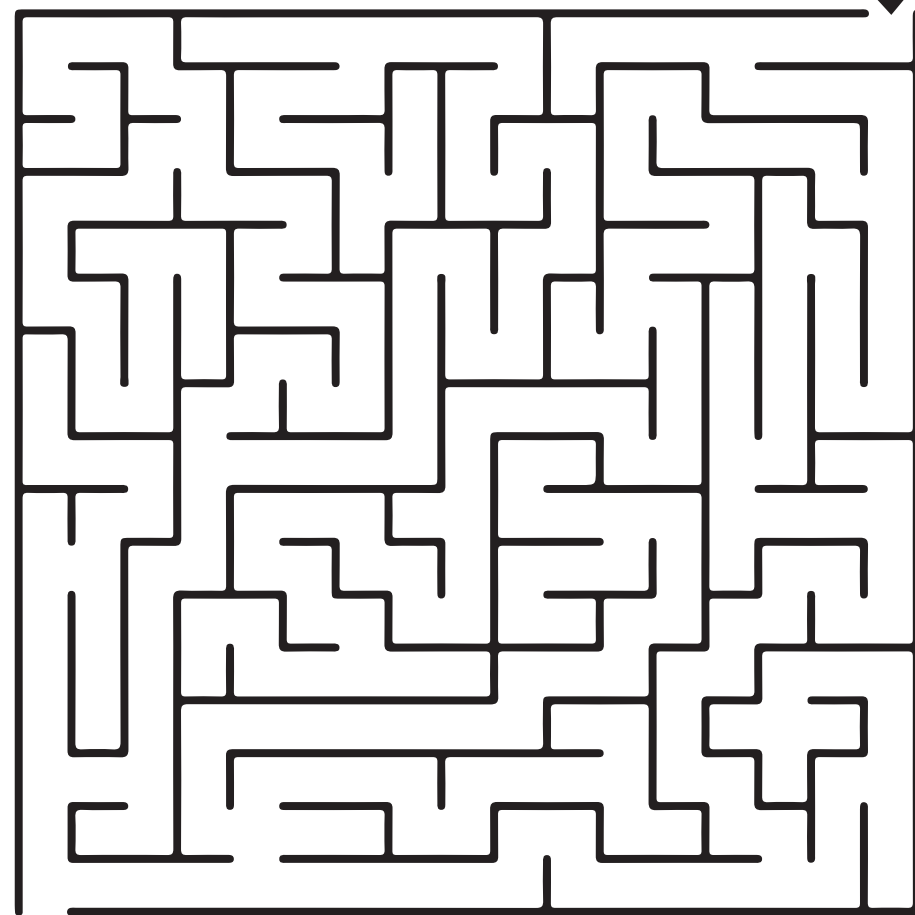
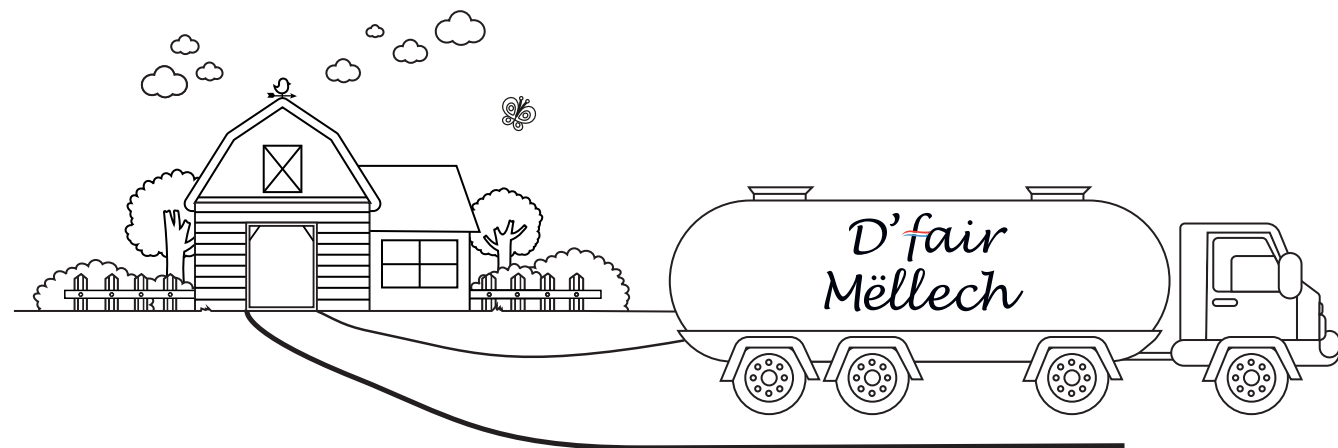


D'Kou kritt ee Källefchen ...



... a gëtt Mëllech





D'fair Mëllech

Gutt Fair



Kou kritt ee Kallef



Kou frësst Gras



De Bauer
mëcht Fudder
fir de Wanter

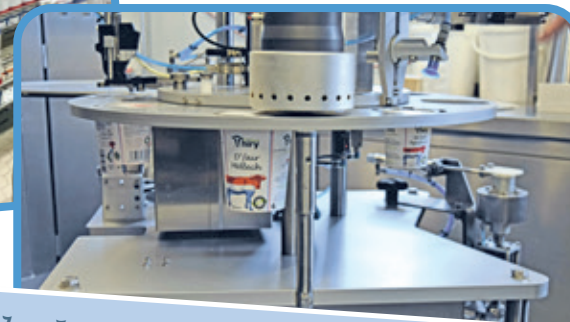


De Wee vun der Mëllech

Eis Mëllech..
ären Genoss



Kou gëtt Mëllech
(sträichen)



Mëllech gëtt verschafft an agepackt
fir an de Buttek



Mëllech kënnt
an d' Molkerei



De Kamion kënnt
Mëllech sichen

Verbann d'Zeechnung mat der passender Foto



Mir bake Paangecher

Mir brauchen:

250 g



+

3



+

50 ml



+

500 ml



+

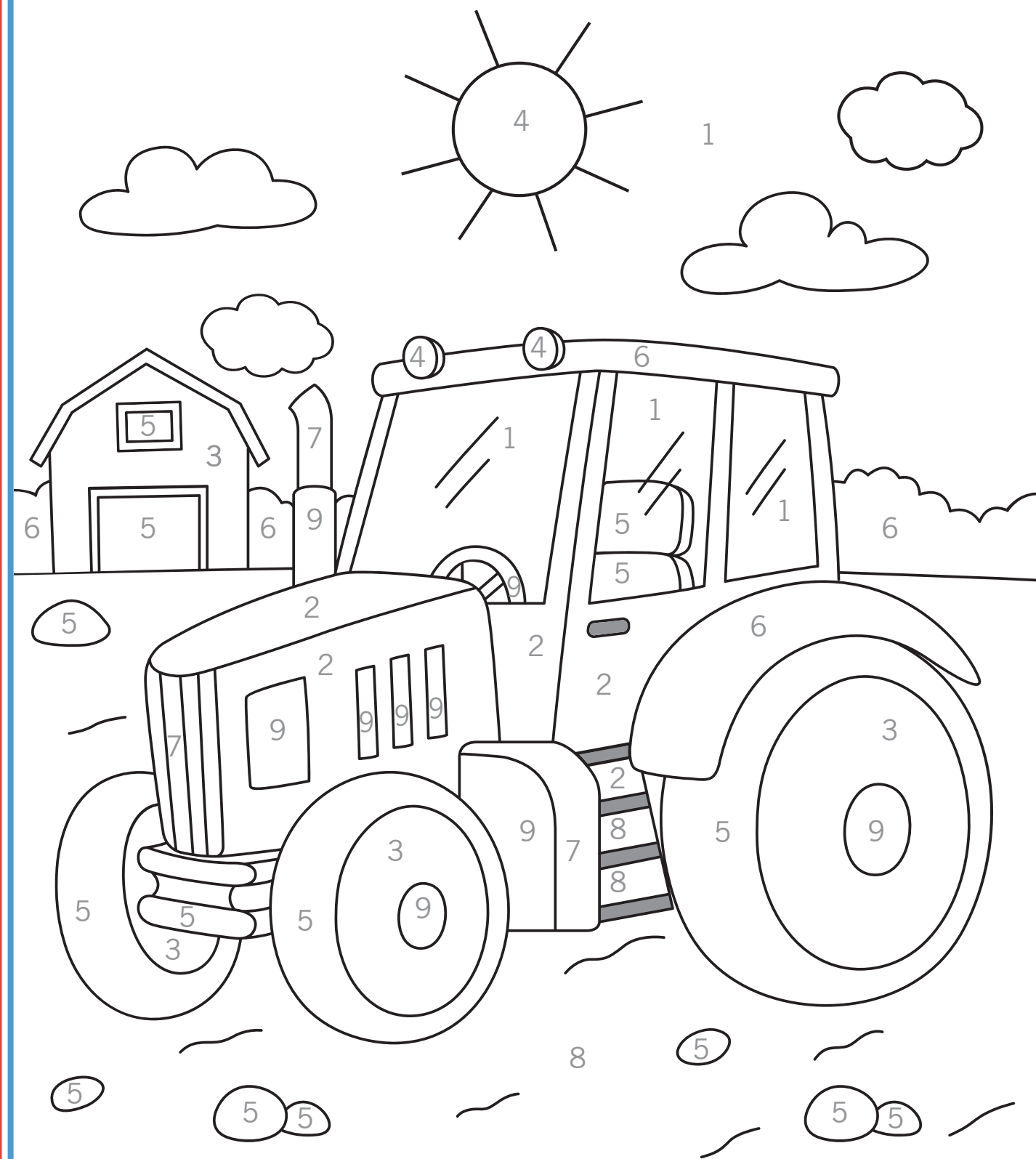
e bësse



Rezept für
4 Persounen

- ✓ Eewäiss vum Eegiel trennen.
- ✓ Eewäiss steiff klappen.
- ✓ Ram mam Eegiel gutt opklappen.
- ✓ Lues weiderréieren.
- ✓ Ofwieselnd Mëllech a Miel bäiginn an zu engem schéine glaten Deeg réieren, Eewäiss ënnerhiewen a gläich an der Pan baken.
- ✓ Mat rengem Zocker, Lëtzebuerger Hunneg, Äppelkompott oder Quetschekraut zerwéieren.

Fierw Zuelen richtig



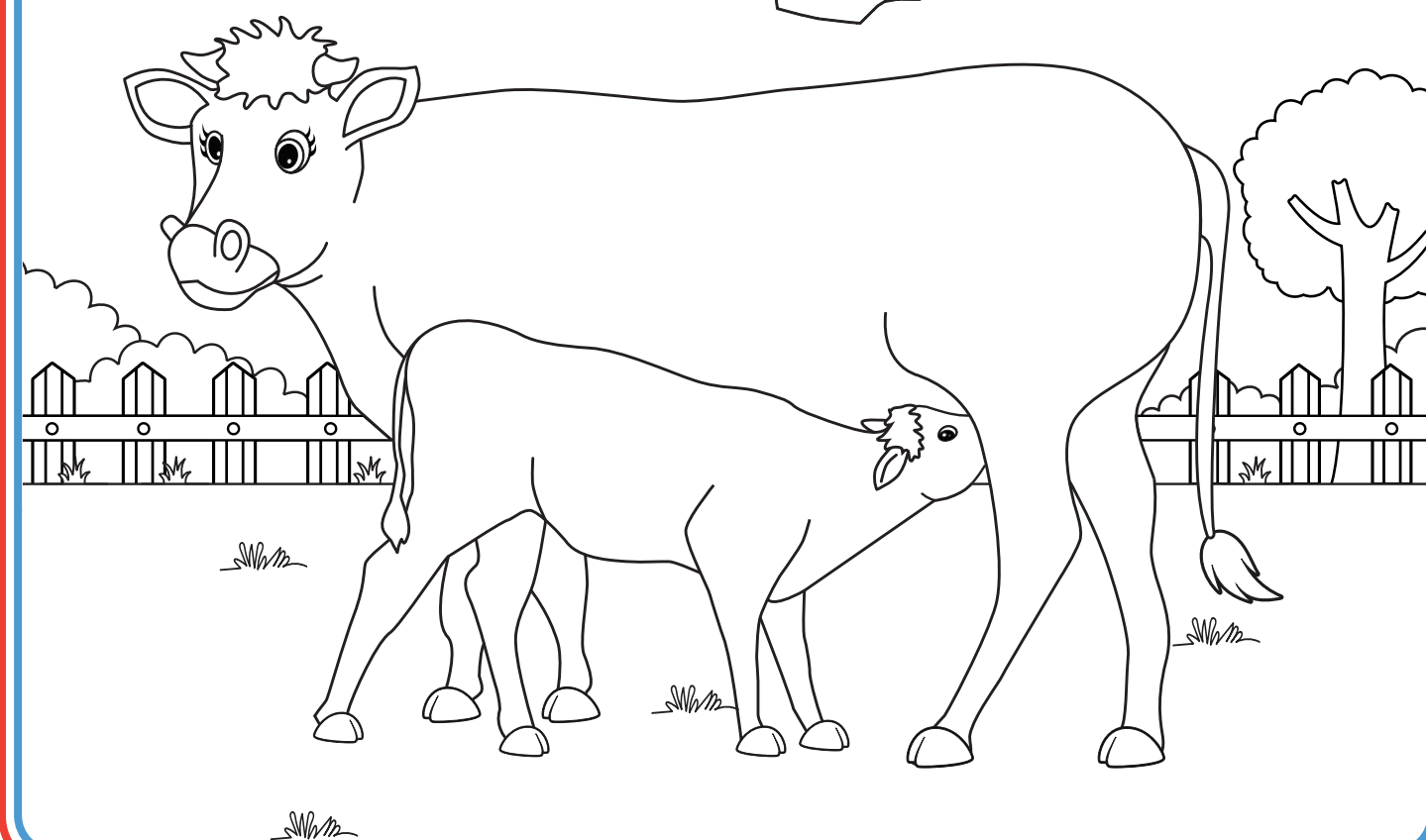
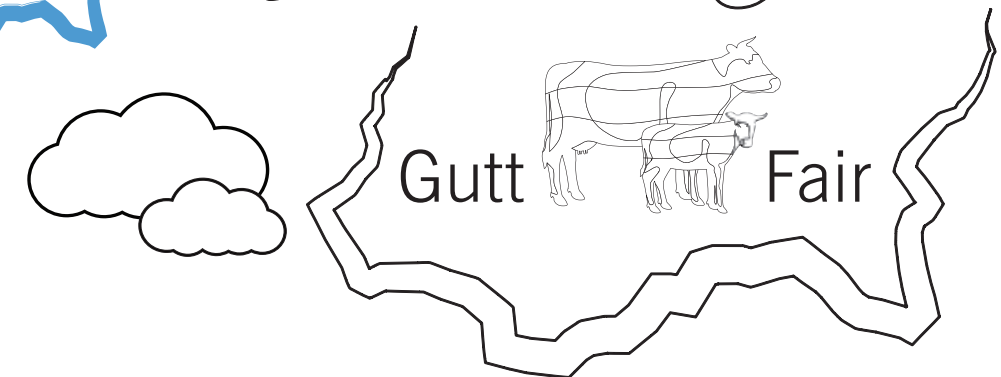
- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9

Fair Produkter,
Fair Mëllech

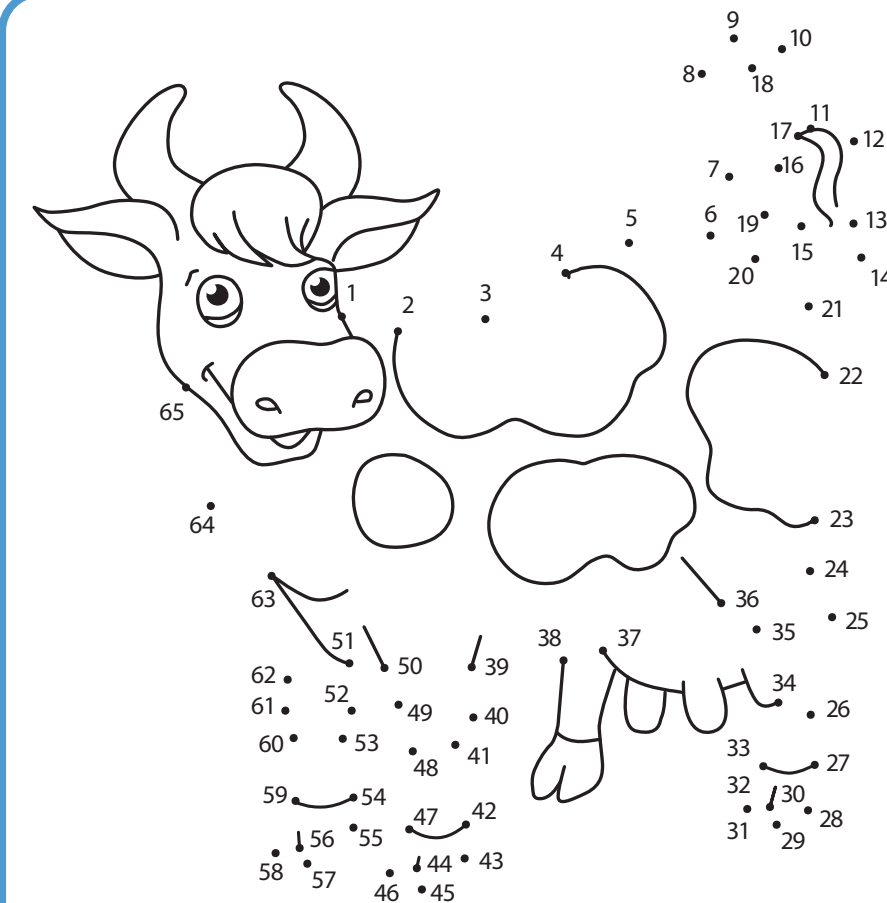
an nei



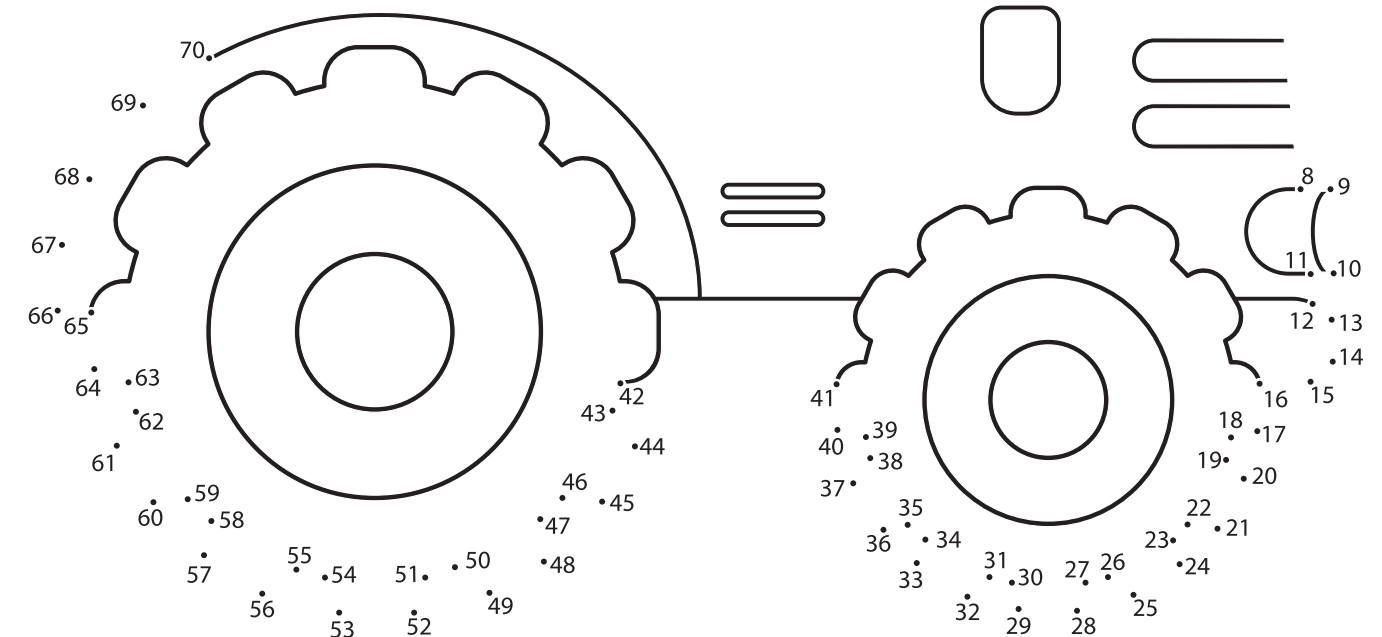
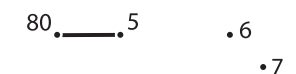
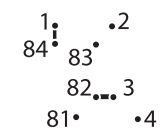
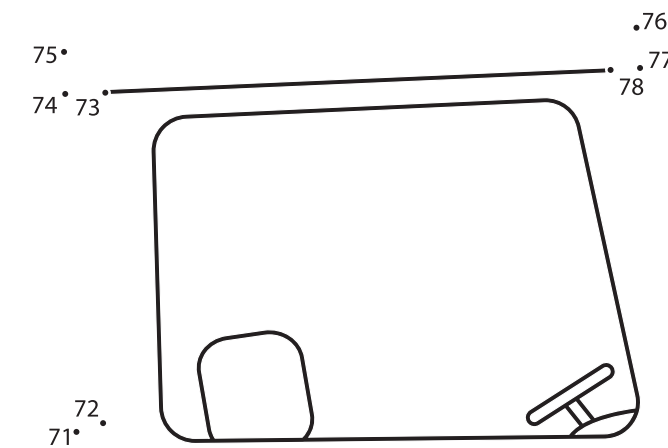
D'fair
Fleesch



Sich 5 Feeler!



*Verbann
d'Zuelen*



Lait équitable = respect de l'homme,
des animaux et de la nature!



1 litre de lait équitable

=
une rémunération juste pour les agriculteurs

ENSEMBLE pour une filière de lait durable et équitable au Luxembourg.

fairmellech.lu