

Bone Broth Booklet

2026 FLAVOURS

house of
broth



WHO WE ARE

House of Broth was created from a love of food that nourishes deeply.

We are part of The Kitchen House Bali, well known for creating wholefood products with intention, quality and flavour at the forefront.

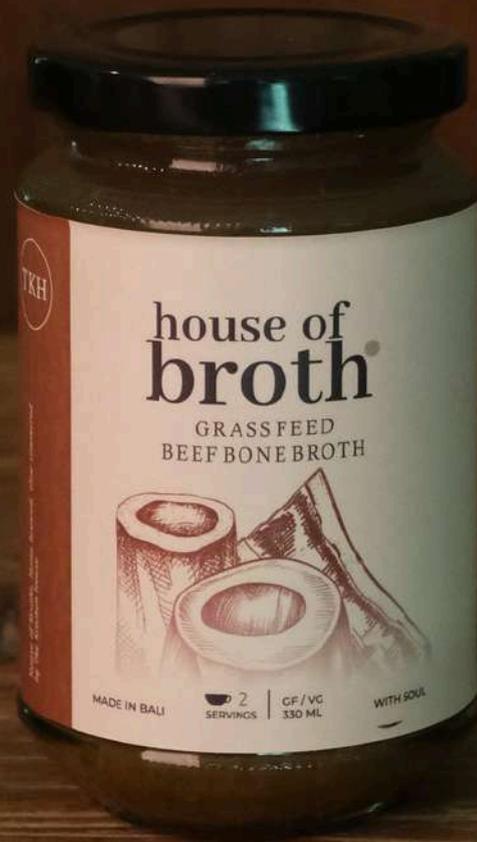
Our broths were developed in collaboration with our partner naturopath and clinical nutritionist, Kimberly Kushner combining traditional slow cooking methods with modern nutritional understanding.

Kim is deeply passionate about food as medicine. Her approach focuses on using real, whole ingredients to gently support the body, from digestion and immunity to skin health, recovery and overall vitality.



Together, we've created broths that are

- **Slow brewed for over 24 hours**
- **Made from grass-fed Australian beef bones and roasted marrow**
- **Crafted with medicinal mushrooms, kombu and miso**
- **Free from fillers, artificial additives or unnecessary ingredients**



Beef Bone Broth

130K | 330ml for 2 serving

Our Beef Bone Broth is made with grass-fed beef neck, back and marrow bones, slowly simmered with vegetables and herbs to create a deeply nourishing and flavourful broth. Each bone plays an important role. Neck bones provide collagen-rich connective tissue that breaks down into gelatin, back bones contribute minerals and depth of flavour, and marrow bones add richness along with healthy fats and amino acids.

The long, slow cooking process allows these nutrients to be gently extracted from the bones, resulting in a broth naturally rich in collagen, minerals and amino acids, and one that forms a light jelly when chilled. Bone broth has been enjoyed in traditional cuisines around the world for generations as a nourishing food used to support overall wellbeing.

Ingredients

Filtered water, beef bones (neck, back & marrow), carrot, celery, parsley, bay leaves, onion, black pepper and salt.

How to serve:

To drink, simply spoon your desired amount into a mug and warm gently on the stove or in the microwave. Some customers like to add a little hot water to adjust the strength, depending on the consistency and flavour they prefer.

5 MUSHROOM BROTH CONCENTRATE

160K | 330ml for 10 serving

Our 5 mushroom and seaweed broth concentrate has been formulated with your tastebuds and well being in mind. Mushrooms have been utilized for their medicinal properties for centuries by various cultures as a form of traditional herbal medicine.

This broth concentrate differs to many liquid broths available as it has been twice cooked, blended and reduced to preserve the nutritional content found in our whole food ingredients. Mushrooms and seaweed contain a superstar fibre, called beta-glucans, which pose beneficial effects on the immune and cardiovascular systems. Our tasty blend may specifically aid in supporting your digestive function and immune system.

Ingredients

Beef Bone : Neck, Back and Marrow

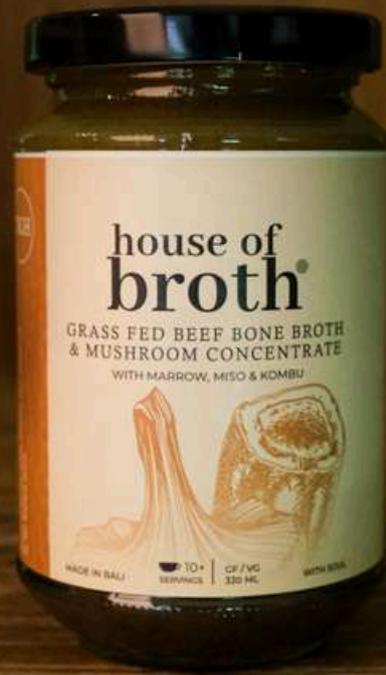
Filtered Water, Carrot, Celery, Parsley, Bay Leaves, Onion, Black Pepper, Salt

How to serve:

Use 2 tablespoons in a cup of hot water (approx 250ml) and sip as a beverage or light soup. Feel free to add your desired quantity to soups, stews, curries, salad dressings, stir fries, gravy







BEEF BONE BROTH WITH MUSHROOM CONCENTRATE

180K | 330ml for 10 serving

Our 5 mushroom, organic bone and seaweed broth has been formulated with your tastebuds and well being in mind. We have used organic bones and marrow to add to the richness, flavour, and nutritional content of this product as marrow is particularly high in healthy fats, and amino acids. Mushrooms have been utilized for their medicinal properties for centuries by various cultures as a form of traditional herbal medicine.

This broth concentrate differs to many liquid broths available as it has been twice cooked, blended and reduced to preserve the nutritional content found in our whole food ingredients. Mushrooms and seaweed contain a superstar fibre, called beta-glucans, which pose beneficial effects on the immune and cardiovascular systems. This tasty blend may aid in supporting your digestive function, immune system, bone and joint health.

Ingredients

Beef Bone : Neck, Back and Marrow

Filtered Water, Carrot, Celery, Parsley, Bay Leaves, Onion, Black Pepper, Salt

How to serve:

Filtered Water, Organic Beef Bones and Marrow, Miso, Oyster Mushrooms, Shiitake Mushrooms, Wood Ear Mushrooms, Enoki Mushrooms, Button Mushrooms, Kombu, Daikon Radish, Carrot, Onion, Garlic, Tomato, Red Chilli, Parsley, Olive Oil, Sea Salt, Black Pepper





NEW CHICKEN BROTH COMING SOON

LAUNCHING IN APRIL

Launching this April, our Chicken Bone Broth is the newest addition to the broth family. Slow-simmered with chicken bones, vegetables and herbs, it's a lighter yet deeply nourishing broth made for daily sipping and wholesome cooking.



Chicken Broth

110K | 330ml for 2 serving

Our Chicken Bone Broth is slowly simmered using chicken feet, wings and backbone to create a naturally nourishing and flavourful broth. Chicken feet are rich in collagen and gelatin, wings add connective tissue, and the backbone contributes minerals and depth of flavour.

Gently cooked with carrot, celery, parsley, bay leaves, onion and black pepper, the slow simmering process allows the natural nutrients and amino acids to be drawn from the bones. The result is a wholesome broth that may support gut, joint and skin health.

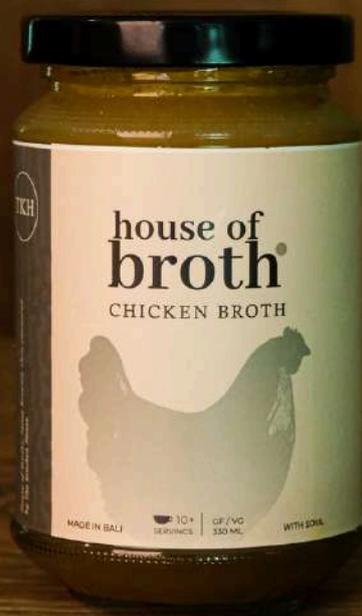
Made with simple whole food ingredients, it can be enjoyed as a warming daily drink or used as a nourishing base for soups and everyday cooking.

Ingredients

Filtered water, chicken feet, wings and back bone of chicken carrot, celery, parsley, bay leaves, onion, black pepper and salt.

How to serve:

To drink, simply spoon your desired amount into a mug and warm gently on the stove or in the microwave. Some customers like to add a little hot water to adjust the strength, depending on the consistency and flavour they prefer.



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PROMO BUNDLES

BEEF BONE BROTH LOVER

Get 3 jars of Beef Bone
Broth Concentrate

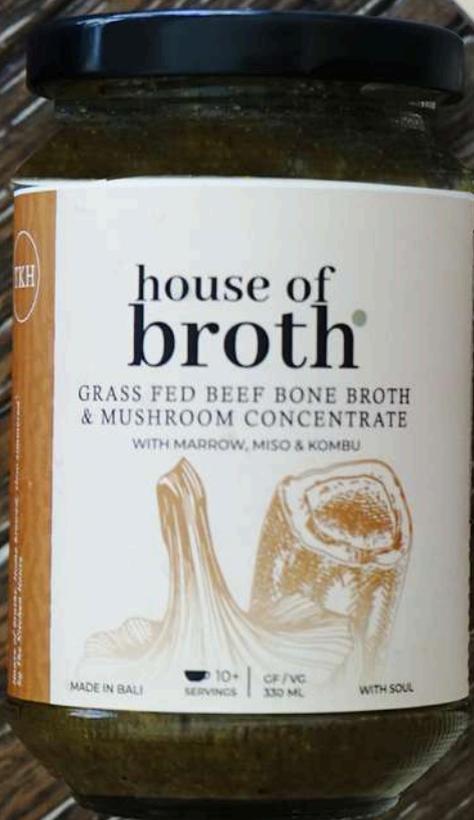
350K

GUT LOVING TRIO

BONE & MUSHROOM BLEND

Get 3 jars of Beef Bone
Broth Concentrate

480K



Kimberly Kushner

Meet Kimberly, a double-degree qualified Naturopath + Clinical Nutritionist, Bali-raised, and a long-time “special diets” kitchen nerd. She helped train the House of Broth team in dietary requirement cooking and supported the development of these broths with a focus on quality ingredients, thoughtful formulation, and an easy everyday nourishment ritual.



Contact

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A tropical scene with palm trees and a person's face in shadow. The image is split vertically. The left side shows a close-up of a palm frond against a clear blue sky. The right side shows a person's face in deep shadow, with only their eyes and a slight smile visible. The background is a light-colored wall with shadows from palm leaves. A semi-transparent green circle is overlaid in the center, containing the text.

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