Some ways to reduce water waste





In the kitchen:



Soak the legumes that need to soak for some time.

Pre-wash dishes and dishes: the cooking water is still a degreaser.

piping hot is a great stretch sauces. Thanks to the starches and mineral salts contained in the cooking water, the sauces will be richer.

Boil the vegetables. It is enough to bring the water back to a boil. Beware of salt: if you have already added it while cooking pasta, avoid adding it to vegetables. Cleaning the floors, dishes in the kitchen, and the car. But also washing laundry and refilling the toilet flush. We need to be aware of one thing: with rainwater you can do and wash everything in the house. And even outside, that is, you can water the plants and cultivate the vegetable garden. Without spending a euro in terms of consumption.





Reduce the use of water

- 1.Reduce the time of a shower.
- 2. Turn off the tap while brushing your teeth
- 3. Choose a shower, and much more we can do to avoid wasting water.....



