



Code:	01-006		Pcs/Box:	6
Format:	1/1	Tin	Portions:	16-18
Net weight:	750g		MPT:	36 months

Main Ingredients

Italian dried tomatoes, sunflower oil, sugar, spices, capers, laurel.

Organoleptic Characteristics

Colour: bright red, without dark and/or necrotic sides.

Flavour: rich and intense, spicy.

Consistency: tomatoes are cut up and have a soft and tender skin.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Nature and Characteristics of the Product

A typical Mediterranean product that still requires an exclusively manual and natural processing (salt, air and sun) just as they used to a century ago. The result is a soft and perfumed tomato, full of flavour. Once dried, the tomatoes are first cut up by hand and then conserved in oil with laurel and fresh aromatic herbs.

Why Buy this Product?

The dried tomato has always been one of the most successful ingredients for appetizers and wholesome side dishes. Thanks to their versatility, the cut up tomatoes extend the range of preparations and combinations. It should be highlighted that the product does not contain vinegar and is therefore suitable also in hot meals, such as in bread, on focaccia bread and in cooking. It is useful to know that you can obtain 7/8 kg of dried tomatoes from 100 kg of fresh tomatoes.

Concerned Customers

The product is widely used by those who are interested in the appearance and pureness of high value dishes and side dishes. The most appropriate outlets are restaurants, pizzerias, hotels, family restaurants, sandwich bars, pubs, delis, bakeries, etc.

Way to use

This product lends itself to different uses: these tomatoes are good combined with salami and cold meats and appetizers, to enrich and embellish side dishes and buffets. They are tasty as a snack combined with wine and aperitifs and certainly compelling as main ingredient in fragrant tacos, rich salads and high quality pizzas. We must not forget the use in cooking, to enrich sauces and dressings.

Chef's Ideas and Suggestions

Provençal lamb – Peel, wash and chop the onion and put aside. Wash, dry and cut 1,2-1,5 kg of lamb. Heat the extra virgin olive oil in a terracotta casserole and brown the pieces of meat with care. Flavour it with a pinch of salt and pepper. Reduce the heat, add the chopped onion and leave to sweat. Pour in a good glass of white wine and leave to evaporate. Drain 100 g of Concassé dried tomatoes, mix them with the meat, add a chopped twig of washed wild fennel and a handful of pitted olives from the Riviera (Ginos). Then gradually pour in ¼ litre of vegetable broth and cook for 1 hour. Serve hot, directly from the casserole.