



<b>Code:</b>	01-0171		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	16-18
<b>Net weight:</b>	770g		<b>MPT:</b>	36 months

### Main Ingredients

Fresh partly dried tomatoes, sunflower oil, sugar, salt, garlic, basil.

### Organoleptic Characteristics

**Colour:** Bright red, without dark and/or necrotic parts.

**Taste and Smell:** of fresh tomato, with a delicate scent of basil.

**Look and Texture:** the tomatoes are regularly cut into slices, and they have a soft and tender peel.

### 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**

Fresh sliced tomato is partially dried in the hot summer sun in order to become semidry. It is then enriched with oil, garlic, pepper and fresh basil and becomes “Spicchi di sole”.

### **Why Buy this Product?**

Ginos’ “Spicchi di sole” are a ready made product with unique and incomparable characteristics both for their quality and for the processing methods they undergo. Their main quality is their delicate but full taste, enriched with Mediterranean fragrances and easily matching several preparations. This is a versatile product, that ensures an high number of portions. It has no aftertaste of vinegar and can be used hot in several preparations. The tin weighs one kilo and is very practical thanks to its easy opening. It can satisfy fully little and great necessities and is ideal for any emergency.

### **Concerned Customers**

This product is widely used by all those who want to take care of the look and quality of valuable dishes and side-dishes. The most interested premises are restaurants, pizzerias, hotels, taverns, sandwich bars, bars, wine shops, bruschetterias, etc.

### **Way to use**

It is ideal for hors d’oeuvres, side dishes and buffets, and it makes a fancy appetizer with wine or aperitif. It is excellent with cold meat or salami, with pasta, on pizza, on focaccia, or with cow buffalo mozzarella.

### **Chef’s Ideas and Suggestions**

**Summer Pie** – Put some breadcrumbs in a bowl and season it with salt, pepper, garlic, some leaves of basil and parmesan. Take a baking pan, spread a little olive oil on its bottom and some breadcrumbs and cover with the half of the cut tomatoes. Cover it with sliced mozzarella, capers, olives, and some more breadcrumbs. Top with the rest of tomatoes, season with a few drops of olive oil and with the rest of the breadcrumbs. Allow the pie to cook in the oven at 200 °C.