



Code:	01-221 -- 01-203		Pcs/Box:	6
Format:	1/1 -- 3/1	Tin	Portions:	10-12 -- 24-26
Net weight:	800g -- 2600g		MPT:	36 months

Main Ingredients

Cucumbers, red and yellow peppers, peas, carrots, maize, green and black olives, little onions, celery, capers, water, salt.

Organoleptic Characteristics

Colour: bright and typical for every kind of vegetable included in the recipe.

Taste and Smell: well assorted and typical of included vegetables without strange smells and tastes.

Look and Texture: crunchy and uniformly gauged vegetables.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

The great variety of the included vegetables makes this product a real luxury for the eye, that is chromatically perfect. The regular and small cut of vegetables makes this product ideal for rice or pasta.

Why Buy this Product?

This is, by excellence, the ready garnishment for fresh rice salads and pasta. This product is interesting for its easy use, that allow the chef to spare the long and boring work of cutting the vegetables. Ginos' "fantasia per riso e pasta" is preserved in water in order to maintain each vegetable's original taste and fragrance, and giving thus a chance of dressing salads accordingly to one's taste and pleasure. This mix of vegetables, among which maize, presents bright colours and guarantee an extremely inviting visual effect together with a fresh and fancy taste.

Concerned Customers

A very interesting product for restaurants, hotels, canteens, taverns, pizzerias, rotisseries, etc.

Way to use

This product was created for the preparation of rice salads and cold pasta salads. It matches perfectly cheese cubes, ham, frankfurter, hard-boiled eggs and tuna, fresh little tomatoes, and other similar ingredients. Since it is in water, you can obtain an excellent side-dish just adding slices of sausages cooked in onion and mixing everything in a pan.

Chef's Ideas and Suggestions

Fantasia of Tomato/Conchiglioni – Add pieces of tuna, frankfurter, emmenthaler cheese and cubes of ham to the "fantasia". Take round tomatoes cut in halves, without grains and part of the pulp, or conchiglioni pasta cooked "al dente" that you will have drained and allowed to cool, and fill them with the mixture you obtained. Glaze with béchamel and cook au gratin in oven with abundant parmesan.