



Code:	01-019		Pcs/Box:	6
Format:	1/1	Tin	Pieces:	12-14
Net weight:	780g		MPT:	36 months

Main Ingredients

Fresh artichokes, sunflower oil, white wine vinegar, salt, garlic, chilli pepper, flavours.

Organoleptic Characteristics

Colour: green, with bronze nuances

Taste and Smell: because this product is processed when fresh, the fragrance and taste manifest themselves in a resolute and intense way; with a light aftertaste of vinegar.

Look and Texture: gauged artichokes, hand defoliated and trimmed when raw, crunchy with closed and compact leaves.

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. Oil addiction can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

These "Brindisi" artichokes are carefully selected, gauged and processed exclusively when they are fresh, in the best moment of harvesting, between March and April. The hand removal of the stem and of the external leaves takes place as soon as the artichokes are picked, then they are oxidised in air and marinate for 24 hours in oil, vinegar, chilli peppers and spices, as in the best home tradition and carefully following the typical recipe known in central Italy. Each tin contains an average of 14/16 artichokes with compact and closed leaves.

Why Buy this Product?

The homemade processing, together with a genuine and traditional recipe will preserve the taste of fresh artichoke proposing it in a variant that is rich in aromatic herbs and spices, with a pleasant note of vinegar that makes it particularly tasty. The quality of the artichoke we propose is also highlighted by the fact it can be used straightaway without any particular or further processing, and by the fact it is available throughout the year (which means also out of season) in the desired quantities and at fixed prices.

Concerned Customers

Restaurants, inns, taverns, wine shops, rotisseries, alpine refuges and holiday farms are among the main directions where to push this product. This is excellent for appetizers in modern wine-bars.

Way to use

This product was conceived for the preparation of rich hors d'oeuvres, salads and buffets. It is excellent as a side-dish for meat or fish or as a simple garnishment for tasty sandwiches or bruschettas. This artichoke is ideal for loose sale in rotisseries.

Chef's Ideas and Suggestions

Artichokes and anchovies – cut the artichoke into slices; take an oven-proof dish and scatter it with a part of a mixture made of garlic, parsley, salt and pepper, then make a first layer with Ginos' anchovies, then a second layer with the slices of artichokes. Add the mixture each time you complete one layer and continue until you finish the ingredients, spraying finally with olive oil.