



<b>Code:</b>	01-315		<b>Pcs/Box:</b>	6
<b>Format:</b>	3/1	Tin	<b>Portions:</b>	14-16
<b>Net weight:</b>	2500g		<b>MPT:</b>	36 months

### **Main Ingredients**

Peppers, carrots, fresh turnips, water, salt, vinegar.

### **Organoleptic Characteristics**

**Colour:** red, white and orange, typical of the included vegetables.

**Taste and Smell:** this product is immersed in water with little vinegar. The smell of peppers and carrots dominates.

**Look and Texture:** all the vegetables are finely “julienne” sliced and crunchy.

### **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. After its opening, if you do not use it all, keep them in their liquid in order to avoid mould formation and product oxidation.

### **Nature and Characteristics of the Product**

This salad is made by selecting the best quality vegetables and cutting them into “julienne” strips. The product kept in water with a drop of vinegar guarantees both an excellent preservation and a fancy and inviting taste.

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

This vegetable trio is not expensive and allows to obtain a high number of portions for any kind of premise. It is extremely versatile and ready to use for the preparation of capricciosa or Savoy salad or to garnish meat, fish and side dishes. If you enrich it with thin threads of boiled meat, ham and fontina cheese, it becomes a valuable proposal for buffets.

### **Concerned Customers**

Restaurants, fixed price taverns, inns and rotisseries are among the most probable customers.

### **Way to use**

This product is ideal for the creation of capricciosa salads, or cold side dishes if you add other vegetables, tuna, cheese and cold meats. If you add some champignons, capers and olives, it becomes the famous “capriccio” used to garnish pizzas and focaccias. After opening, rinse the product, allow it to dry and season it as you wish.

### **Chef’s Ideas and Suggestions**

**Fine vegetables codfish** – boil 2 kilos of large codfish, allow them to cool, and slice them into slices of about 1 cm. Add a tin of “insalata capricciosa” after you’ve drained and rinsed it and season with extra virgin olive oil, salt, pepper and a little balsamic vinegar. Serve with 2 spoonfuls of Ginos’ mayonnaise.