



Code:	01-210 - 01-219		Pcs/Box:	6 - 6
Format:	1/1 - 3/1	Tin	Portions:	6/8 - 20/22
Net weight:	800g - 2600g		MPT:	36 months

Main Ingredients

Fresh “borettana” onions, water, sunflower oil, vinegar, salt.

Organoleptic Characteristics

Colour: uniform light yellow.

Taste and Smell: typical of onions, without strange smells or tastes and with delicate sweet and sour notes.

Look and Texture: fresh selected well gauged onions, with an excellent consistency, crunchy and without peel.

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 addition can only protect from air oxidation and from mould fromation but it does



Borettane onions sweet & sour 1/1 – 3/1

not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

These onions, typical from Boretto (a town in Emilia-Romagna), are processed when fresh, gauged and crunchy. They are peeled and prepared with the classic sweet and sour recipe, that offers them an intense and delicate taste.

Why Buy this Product?

The sweet and sour “Borettana” onions have always been an extremely versatile product, ready to use, practical for any necessity. It is particularly appreciated by the customers as it is a part of the most ancient Italian food tradition. Being not expensive, this product can be used in rich dishes in fixed price menus.

Concerned Customers

The premises that are most interested to this product are doubtlessly restaurants, holiday farms, pizzerias, bars, taverns and wine bars.

Way to use

This product is perfect for the preparation of cold hors d’oeuvres, with cold meats, salami, salads and as an appetizing side dish for roasted or boiled meats that you may rapidly heat in oven and cover in beer.

Chef’s Ideas and Suggestions

Spring Roast – Cook a loin of pork in oven with your favourite aromatic herbs, white wine and broth. Allow it to cool, slice it thinly and dispose it on a plate. Garnish it with abundant sweet and sour onions and glaze with the filtered loin sauce. It is an excellent hors d’oeuvre or a summer meal.

Onions in Red Beer – Drain the onions, put them in an oven-proof plate with butter and oil and



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cook them in the oven for a few minutes. Add some red beer, double malt if possible, allow to cook until it dries off completely and serve as a side dish for red meats.