



Code:	01-241	01-005	Pcs./Cart:	2	6
Format:	Glass jar 2/1	Tin 1/1	Portions:	20-22	8-10
Net weight:	1550 g	800 g	MPT:	30 m	36 m

Main Ingredients

Mix of vegetables in different proportions: carrots, gerkins, green tomatoes, peppers, cauliflower, champignons (*Agaricus bisporus*), sunflower oil, salt, pepper in grains, laurel

Organoleptic characteristics

Colour: bright for every kind of vegetable, without darker and/or necrotic parts.

Taste and Smell: fragrant and intense for every kind of included vegetable.

Look and Texture: every single vegetable has different consistencies depending on their nature, without slack, broken or scaled units

Storage Instructions

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. The addition of oil can only protect from air oxidation and mould and it does not guarantee the safe storage of the product once opened.

Origin and Characteristics of the product

This antipasto is made up of a heterogeneous mix of freshly manufactured vegetables, carefully selected and hand-cut to ensure that the product has the typical features of the best home-made products.

Why buy this product?

Product obtained exclusively from fresh vegetables, chopped by hand like the traditional way and that can be proposed as a typical house made antipasto (“antipasto della casa”). The product is especially appreciated for its ease of use and the excellent variety of vegetables. It is a mixture of vegetables, one more tasty than the other, whose selection also gives a delicate touch of colour. Its strength, however, lies in the freshness of the vegetables and their deliciously crunchy and appetizing texture which makes it a genuine and crisp appetizer; These valuable features, together with the low cost, certainly place it among the best mix of vegetables to offer to the most discerning customers, during for the whole year. Excellent presentation in a glass jar to display in the best deli shops, restaurants and wine bars...

Concerned Customers

The appetizer in question is of considerable interest to any gastronomic enterprise: delis, restaurants, bars, taverns and family restaurants are only some of the countless outlets to aim at.

Way to use

Bearing in mind the typical home-made type of manufacture of this product, we feel this product would go well with boiled meat, carpaccio (raw meat), salami and cheese. It is always excellent served at buffets and would be a perfect match to different types of aperitifs.

Chef's Idea and Suggestions

Crispy meat skewer – Vegetables skewers are a light and genuine appetizer, perfect for aperitifs, because they are a cold dish which you can prepare in advance, without spending too much time and effort. All you need to do is to pierce each vegetable of the appetizer “Il Genuino” onto a skewer and accompany it with a vinaigrette or other creamy, spicy sauce. An easy, fast and exquisitely summer idea.