

“Peperonissima” - Mixed sliced peppers 1/1 – 3/1



Code:	01-207 - 01-218	Tin	Pcs/Box:	6 - 6
Format:	1/1 - 3/1		Portions:	6/8 - 20/22
Net weight:	800g - 2550g		MPT:	36 months

Main Ingredients

Fresh red and yellow peppers, tomato pulp, onions, oil.

Organoleptic Characteristics

Colour: typically orange.

Taste and Smell: intense and resolute, typical of peppers.

Look and Texture: fresh peppers, cut in irregular pieces, with a fleshy texture. Fresh onion is added.

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 formation but it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

This mixture has the same characteristics of the home-made product because peppers, tomatoes and onions are processed when fresh. The mixture is cooked very slowly and the ingredients harmonically create the same smell and taste of the traditional recipe.

Why Buy this Product?

Ginos’ “Peperonata” is processed only in August, with extremely fresh peppers in order to offer an high quality product beyond compare and available in the desired quantities throughout the year. It is an immediately available side dish and it is particularly convenient when peppers are only available at high prices. It is always appreciated in every region of Italy: in Rome for the “abbacchio” and in Bolzano to garnish pizzas.

Concerned Customers

This is a valuable proposal for restaurants, hotels, canteens, pizzerias and taverns. Rotisseries are also interested as it can be sold loose by weight.

Way to use

Warm the product and serve it as a side dish for boiled or roasted meats, or as a main course. It is an excellent accompaniment for cotechino and zampone.

Chef’s Ideas and Suggestions

Mediterranean side-dish – Brown a sliced onion and a clove of garlic in a pan. Add potatoes, courgettes and aubergines cut into large pieces and cook for about 10 minutes on high flame. Spread a tin of peperonata and a ladleful of broth upon the other ingredients; finish cooking and serve hot.