



Code:	03-002		Pcs/Box:	6
Format:	1/1	Tin	Portions:	12/15
Net weight:	800g		MPT:	36 months

Main Ingredients

Tomato juice, pork jowl, tomato purée, olive oil, onion, salt, sugar, spices, natural flavourings.

Organoleptic Characteristics

Colour: bright red.

Taste and Smell: rich and intense.

Look: this sauce is finely processed, and the pieces of pork jowl.

Instructions fo Preservation

Store the tins in a cool, dry place, far from heat. After opening, keep the tomato pulp in the 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 in an open tin.

Nature and Characteristics of the Product

Once again, Ginos' care and attention for ancient traditions can be found in this sauce that is characterised by the presence of abundant pork jowl, onion and tomato pulp. The ingredients are processed according to the typical recipe from Lazio with a handcraft process articulated in different phases of cooking, which makes it identical to homemade sauce.

Why Buy this Product?

“Amatriciana” sauce could not be missing in the assortment of classical sauces. This preparation takes its name from the Lazio city of Amatrice where it was originated. Its practicality of use and genuineness are the characterizing elements of this sauce, which is ready to be used on bucatini and other kinds of pasta. It is excellent for managing the emergencies in the kitchen or for premises willing to vary the main meal proposal every day. We underline the importance of always having an entirely genuine ready-made sauce for any use and necessity at more than affordable costs per portions.

Concerned Customers

This product is of certain interest for restaurants, hotels, alpine refuges, holiday farms, inns, public houses and taverns.

Way to use

This product can be used as it is to season pasta dishes, especially bucatini, or it can match scallops or meat morsels, according to fantasy and needs.

Chef's Ideas and Suggestions

Fancy Rolls – slice round aubergines into ½ cm thick slices and fry them in a pan with a little extra virgin olive oil, salt, pepper and allow to cool on blotting paper. Lay a slice of solidified melted cheese on every slice of aubergine, shape some rolls, and lay them in a pyrex dish in order. cover them into Ginos' "sugo all'amatriciana" and spread over some grated parmesan cheese. Leave them in the hot oven for 15 minutes and serve.