



<b>Code:</b>	03-006		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	12/15
<b>Net weight:</b>	800g		<b>MPT:</b>	36 months

### Main Ingredients

Tomato pulp, sunflower oil, black and green olives, double tomato concentrate, capers, anchovies, salt, sugar, vinegar, spices, garlic, pepper.

### Organoleptic Characteristics

**Colour:** red, with slices of black and green olives and capers.

**Taste:** particularly rich, without unpleasant notes.

**Look:** tomato juice seasoned with slices of first choice olives, minced anchovies and capers.

### 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.

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

This product is characterised by the presence of slices of black and green olives, capers and finely minced anchovies, which are cooked with sunflower oil and fresh tomato. Every single ingredient is carefully selected in order to give the sauce a fresh, homemade taste, which is typically Mediterranean.

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

Practicality of use and genuineness are the characterizing elements of this sauce, which is ready to be used on pasta dishes. It is a perfect sauce for the premises where time or space do not allow to cook food for a long time. 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, holiday farms, taverns, inns, and characteristic premises.

### **Way to use**

This product is ideal to season fresh or dry pasta dishes, for eggs, and for veal dishes or for loins of pork.

### **Chef's Ideas and Suggestions**

**Zingara Eggs** – fry some eggs in a little butter inside a non-sticking pan. As soon as the albumen solidifies, season with abundant "Sugo alla Siciliana". Leave on the flame for another minute, then serve by spreading fresh basil over the dish, before the yolks start to solidify.