Ragù di anatra 1/2

Nature and Characteristics of the Product

This ragout is made with first choice meat, obtained from boned breasts and legs of duck, which is cooked with tomatoes, fresh aromatic herbs and spices, in order to obtain a sweet and delicate product, as in the recipe of central Italy. The size of the pieces is extremely homogeneous, and made with 100% lean meat (which is cut and not minced).

Why Buy this Product?

Duck meat ragout is one of the best Ginos' specialities. It is processed with cut meat, and not with minced meat. Following the typical recipe of central Italy, that includes tomato. It is a very practical product as it allows the customer to spare the long processing and cooking time of the meat. The type of cut and the recipe make this a definitely "homemade" product. Its quality adds to with the great advantage of having a ready to use ragout which is available for any necessity and need. Last but not least, the ½ kg package allows the realization of excellent dishes without having to cook great quantities of ragout, avoiding wastages, and giving the chance of varying the daily proposal of the menu.

Concerned Customers

This product is of certain interest for restaurants, inns, refuges, and typical premises.

Ways to Use

Ginos' "ragù di anatra" can be used as it is to season gnocchi, polenta and fresh or dry pasta dishes. If you mix it with béchamel, it makes the ideal seasoning for lasagne, pies or cannelloni.

Chef's Ideas and Suggestions

Country Gnocchi – fry a clove of garlic in oil, add two tins of drained Ginos "finferli trifolati" and make a sauté. Add two tins of duck ragout and mix. Season large freshly drained gnocchi with this sauce.