



Code:	03-101 - 99-032		Pcs./Cart:	12 - 6
Format:	1/2 - 1/1	Tins	Portions:	6-8 - 12-15
Net Weight:	400g - 800g		MPT:	36 months

Main Ingredients

Roe pulp, olive oil, red wine, carrots, onion, celery, black olives pâté, salt, wine vinegar, spices, garlic, fresh natural aromatic herbs.

Organoleptic Characteristics

Colour: beige, with slightly varying nuances.

Taste and Smell: typical of the salmi recipe.

Look: this is a homogeneous ragout, with pieces of meat having a medium-large gauge.

Storage Informations

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.

Origin and Characteristics of the Product

This ragout is made with choice (muscle) roe meat, which is then aromatised with full-bodied red wine, fresh vegetables, spices and aromatic herbs in order to obtain a rich and intense tasty product. The size of the pieces is extremely homogeneous, and made with 100% lean meat (which is cut and not minced).

Why Buy this Product

Roe meat ragout is one of the best Ginos' specialities. It is processed with cut meat, and not with minced meat. Following the typical alpine (salmi) recipe. It is a very practical product as it allows the customer to spare the time processing and cooking long of the meat. The type of cut and the recipe make this a definitely "homemade" product. This quality sums with the great advantage of having a ready to use ragout which is available for any necessity and need. Last but not least, the 1/2 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, alpine refuges, and typically mountain premises.

Way to Use

Ginos' "ragù di capriolo" 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. If you want to realise a ragout with a more delicate taste and, at the same time, less expensive, we suggest to dilute the 1/2 kilos tin with 200 g of strained tomato.

Chef's Ideas and Suggestions

Tagliatelle alla trentina – drain a tin of Ginos Chanterelle mushrooms, heat it in a saucepan with oil and a clove of garlic, add two tins of roe ragout and allow it to season. Season the freshly drained egg tagliatelle and spread over some fresh parsley before you serve.