



Code:	03-106		Pcs./Cart:	12
Format:	1/2	Tin	Portions:	6/8
Net weight:	400g		MPT:	36 months

Main Ingredients

Boar meat, pork meat, tomato pulp, onion, white wine, sunflower oil, potato starch, sage, garlic, rosemary.

Organoleptic Characteristics

Colour: light, homogeneous brown, without darker parts.

Taste: typical.

Look: this is a homogeneous ragout, with average-large pieces of meat.

Storage Instructions

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 selected boar meat, which is cooked with vegetables, fresh aromatic herbs and spices, in order to obtain a firm taste product. The size of the pieces is medium, and the presence of fat very low

Why buy this Product ?

Bore meat ragout is one of the best Ginos' specialties. It is processed following the Tuscan recipe, with cut meat, and not with minced meat and it includes also tomato. It is a very practical product as it allows 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 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, refuges, and typical premises.

Way to use

Ginos' "ragù di cinghiale" 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. It is excellent when it matches dishes based on polenta and mushrooms.

Chef's Ideas and Suggestions

Polenta del buttero – put 2 tins of boar ragout in a saucepan, add 7 or 8 little aged boar sausages, and allow to cook until they soften adding a ladleful of broth if necessary. The sauce must remain condensed, anyway. Pour this sauce at the centre of hot polenta and serve.