



<b>Code:</b>	03-105		<b>Pcs./Cart:</b>	12
<b>Format:</b>	1/2	Tin	<b>Portions:</b>	6/8
<b>Net Weight:</b>	400g		<b>MPT:</b>	36 months

### Main Ingredients

Rabbit meat, tomato pulp, sunflower oil, sage, garlic, rosemary.

### Organoleptic Characteristics

**Colour:** homogeneous brown, without darker parts.

**Taste:** typical.

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

### Storage Instructions

Store the tins in a cool, dry place, far from heat. After opening, keep 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 first choice meat, obtained from boned rabbits, which are cooked with tomatoes, fresh aromatic herbs and spices, in order to obtain a sweet and delicate product, as in the typical recipe. The size of the pieces is extremely homogeneous, and made with 100% lean meat (which is cut and not minced).

### Why to Buy this Product ?

Rabbit meat ragout can be defined a “light” product as it is made with white meats which are highly nutritive and digestible. It is processed with cut meat, and not with minced meat, following the typical recipe, 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 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 coniglio” 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 personalise it easily you can add finely cut chive, add cubes of fresh tomatoes in the desired quantities.

### Chef's Ideas and Suggestions

**Polenta contadina – Peasant Polenta** – roast squared slices of polenta with a 5 cm side, lay a slice of fontina cheese on each piece of Polenta and a tea-spoonful of rabbit ragout. Leave in hot oven for 10 minutes and serve after spreading over the dish some finely minced parsley.