



<b>Code:</b> 03-103 - 99-035		<b>Pcs./Cart:</b> 12 - 6
<b>Format:</b> 1/2 - 1/1	Tin	<b>Portions:</b> 6/8 - 12/15
<b>Net weight:</b> 400g - 800g		<b>MPT:</b> 36 months

### Main Ingredients

Hare meat, olive oil, red wine, carrots, onion, celery, black olives pâté, salt, wine vinegar, spices, garlic, fresh aromatic herbs.

### Organoleptic Characteristics

**Colour:** brown, with more or less intense nuances.

**Taste:** typical of the salmi recipe.

**Look:** this is a homogeneous ragout, with average-large pieces of meat, with a firm and compact texture.

### 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 hare 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 ?

Hare 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 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, alpine refuges, and typically mountain premises.

### Way to use

Ginos' "ragù di lepre" 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

**Vol au vent sfiziosi –Fancy Vol-au-Vent** – heat the hare ragout, add 2 spoonfuls of Ginos "Porcini trifolati dal secco" and two spoonfuls of fresh cream. Use this sauce to fill vol-au-vents that can be served as a hot antipasto.