



<b>Code:</b>	03-221		<b>Pcs/Box:</b>	12
<b>Format:</b>	3/4	Glass jar	<b>Portions:</b>	12/15
<b>Net weight:</b>	510g		<b>MPT:</b>	36 months

### Main Ingredients

Black olives, olive oil, salt.

### Organoleptic Characteristics

**Colour:** brown-black, typical of taggiasca olive.

**Taste and Smell:** typical of black olives.

**Look and Texture:** the product is finely minced, excellently blended and with a creamy texture.

### Instructions fo Preservation

Store the jars in a cool, dry place, far from heat. After opening, keep refrigerated (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.

### **Nature and Characteristics of the Product**

The main ingredient are finely minced black taggiasca olives blended with olive oil.

### **Why Buy this Product?**

This pâté has the classical Mediterranean taste and smell, that is excellent for being used as a seasoning on every kind of dish or in addition to other ingredients following precise recipes. It is ideal to vary the proposals of the traditional menu at low prices, and to manage possible emergencies in the kitchen. It is a ready to use product that allows the customer to spare the long work necessary to obtain a fresh seasoning. It is available throughout the year, and the glass jar is very practical and it allows to prevent unnecessary wastes.

### **Concerned Customers**

Restaurants, pizzerias, wine bars and holiday farms. Bakeries and sandwich bars are the most suitable alternatives.

### **Way to use**

If you blend this product with 30% mayonnaise, it matches perfectly white, boiled or roasted meats; it is excellent as it is for sandwiches, canapés, bruschettas and pizzas.

### **Chef's Ideas and Suggestions**

**Sandwich Delight** – cut a 25 cm piece of baguette along the longer side and fill it with a little mayonnaise, black olives pâté, brie cheese, bresaola and a leaf of lettuce.