



Code:	03-248		Pcs/Box:	12
Format:	3/4	Glass jar	Portions:	12/15
Net weight:	520g		MPT:	36 months

Main Ingredients

Dry tomatoes, olive oil, salt, pine nuts, basil, sugar, herbs.

Organoleptic Characteristics

Colour: bright red.

Taste and Smell: firm and intense, typical of dry tomatoes.

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 Pesto Rosso is a typical Sicilian receipt that embodies the passion for simple but sharp flavors, maintaining unaltered the relations between the various ingredients to ensure fragrances and genuineness.

Why Buy this Product?

This mixture is typical of the Mediterranean tradition. It is the example of how a simple and well processed product can be proposed to the entire market thanks to both its versatility and excellent performance. Pesto is an extremely good value product, as it is ready to use for any preparation. In fact it is possible to make a variation of pesto for any kind of rice and pasta, doubling this way the offer of pasta dishes. The cost per portion is very low: 20-30 g are enough to season one dish. Being a completely natural product, it can be presented as home made. It is ideal to vary the proposals of the traditional menu at ridiculous 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 ½ glass allows to prevent unnecessary wastage.

Concerned Customers

Bruschetterias and public houses certainly are an alternative target for the easy preparation of sandwiches and bruschettas. The classical catering remains the most interesting customer: restaurants, pizzerias and inns.

Way to use

This product makes the ideal seasoning for pasta dishes, gnocchi and rice. It makes a valuable seasoning for pizzas, bruschettas and sandwiches, it also makes an interesting completion for fish and pasta summer salads.