



<b>Code:</b>	03-204 - 03-216	<b>Pcs/Box:</b>	6 - 12
<b>Format:</b>	1/1 - 3/4	Tin - Glass Jar	<b>Portions:</b> 12/15 - 10/12
<b>Net weight:</b>	800g - 510g	<b>MPT:</b>	36 months

### Main Ingredients

Fresh artichokes, sunflower oil, salt, natural flavourings, pepper, garlic.

### Organoleptic Characteristics

**Colour:** light beige, with evident green tones.

**Taste and Smell:** typical of artichokes, without strange smells and tastes.

**Look and Texture:** the product is minced, excellently amalgamated and of a creamy texture with some evident pieces of artichokes. Strange parts or hard leaves are absent.

**In the glass jar version, the product is completely creamy, perfectly spreadable: a soft cream without leaves or hard parts.**

### Instructions fo Preservation

Store the jars (tins) 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 fresh first quality artichokes, partly finely minced (60%) and partly cut into pieces (40%).

### Why Buy this Product?

The high quality of the ingredients and the peculiar recipe make this cream a specialty with a characteristic taste of fresh artichoke and it ensure a high number of portions. The mixture is 60% creamy, and 40% composed by pieces. This is made to obtain a much more satisfying visual effect in the finished dishes. It is ideal to change the proposals of the traditional menu with smalls costs 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 seasoning with fresh artichokes. It is available throughout the year. The tins are very practical thanks the easy opening.

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### Concerned Customers

Bruschetterias and pubs are certainly a valuable target because of the easy use of this cream in the preparation of sandwiches and bruschettas. The product is doubtlessly linked to the cuisine of restaurants, pizzerias, rotisseries, holidays farms and canteens where it can have many uses. Butcheries, producers of ravioli and bakeries certainly are excellent alternatives for the sale.

### Way to use

This mixture offers a variety of possible uses and it is an excellent basis to season pastas and risottos, to make omelettes, salted pies and pizzas, to garnish focaccias, sandwiches, and to garnish canapés. If you mix it with ricotta, eggs, salt and pepper, it is ideal as a filling for ravioli, crespelle and panzerotti. It is fanciful on velvet sauces.

### Chef's Ideas and Suggestions

**Delicate Soufflé** – For an excellent hors d'oeuvre soufflé: add 8 yolks and 200 g of grated parmesan to a 1/1 Tin of "Grancrema". Salt, pepper and mix the albumens after whipping till stiff. Fill the little moulds up to the half, and heat in an oven in a bain-marie. You will obtain soft artichoke soufflés.

**Ciocciara Pie** - butter a cake pan and spread some white flour over it. Cover it with puff pastry and fill the pie with a mixture of eggs, cream, bacon, roman pecorino cheese and "grancrema di carciofo". Leave in the 180°C for 30 minutes and serve hot as an hors d'oeuvre or a side dish.