



<b>Code:</b>	03-225		<b>Pcs/Box:</b>	12
<b>Format:</b>	3/4	Glass Jar	<b>Portions:</b>	10/12
<b>Net weight:</b>	510g		<b>MPT:</b>	36 months

### Main Ingredients

Tuna, sunflower oil, anchovies fillets, salt.

### Organoleptic Characteristics

**Colour:** dark brown.

**Taste and Smell:** tasty, rich and intense.

**Look and Texture:** the product is finely minced, with a creamy texture containing small pieces of tuna.

### 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 product derives from an ancient recipe based on tuna and anchovy fillets, used yesterday as today to season i "bigoli alla veneta". The recipe is simple and genuine, excellently seasoned by the anchovy fillets that give the product a rich and intense taste.

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

This cream is made with selected main ingredients, that allow to maintain the smells and tastes that are typical of this recipe. Its practicality of use, the large number of portions that can be obtained and its versatility are the best features of this product. It is ideal to vary the proposals of the traditional menu and to manage possible emergencies in the kitchen. It is a ready to use product and it is available throughout the year. The glass jar allows yo prevent any wastage.

### **Concerned Customers**

The typical customers are obviously restaurants, pizzerias, holiday farms and alpine refuges. Premises such as sandwich bars, bakeries, fast-foods, wine bars and rotisseries make a valuable alternative.

### **Way to use**

This sauce is ideal in the preparation of pasta dishes and gnocchi. It is an ideal filling for sandwiches, pizzas and bruschettas. It is excellent when it is diluted in mayonnaise for a quick and tasty tuna sauce for veal, for salted pastries, or for much more, that the fantasy will suggest.

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

**Tasty Fettuccine** – put a clove of garlic and 3 spoonfuls of oil in a pan. Remove the garlic as soon as it starts to brown and add “Grancrema bigolosa”. In the meantime, cook fettuccine in salted boiling water, Drain them al dente and add them to the pan with the sauce. Spread minced parsley on the dish and serve without cheese.