



Code:	03-214		Pcs/Box:	12
Format:	3/4	Glass Jar	Portions:	10/12
Net weight:	510g		MPT:	36 months

Main Ingredients

Nuts, olive oil, milk, salt, garlic.

Organoleptic Characteristics

Colour: light beige.

Taste and Smell: smell of minced nuts, with the extra fragrance of olive oil.

Look and Texture: the product is finely minced, well blended, creamy and slightly compact.

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

This cream is made simply, with first choice ingredients: finely mixed fresh nuts of the sweet kind and olive oil.

Why Buy this Product?

This a ready to use product that allows the customer to spare the long processing of beating and peeling nuts. The costs per person are very low: 30/40 g of sauce are enough to season a pasta dish. It is ideal to vary the proposals of the traditional menu and to manage possible emergencies in the kitchen. It is available throughout the year and its glass jar is very practical and allows to prevent useless wastages.

Concerned Customers

Restaurants, pizzerias, alpine refuges, holiday farms and rotisseries. Bakeries and producers of ravioli make a suitable alternative.

Way to use

This product is the typical complement for pasta dishes. In facts it is excellent with red chicory and speck. If you add cream or “fondo Bruno” you will obtain original sauces for potato gnocchi and main dishes in general. it is a very valuable ingredient to make pizzas, sandwiches and nut-bread.

Chef's Ideas and Suggestions

Peasant's Hors d'Oeuvre – Peel some pears and cut them into halves, partially empty them with a corer in order to create some little ships. Prepare a cream using 50% of Ginos' “Gran Crema formaggi” and 50% of “Gran Crema di noci”, put it into the sac à poche and fill the little ships. Heal for a few minutes and serve as a hors d'oeuvre with Parma ham.