



Code:	03-211		Pcs/Box:	24
Format:	1/2	Tin	Portions:	12/15
Net weight:	400g		MPT:	36 months

Main Ingredients

Smoked salmon, sunflower oil, flavourings, white wine, potato starch, double tomato purée, black olives pâté, pepper, garlic, anchovies.

Organoleptic Characteristics

Colour: orange, homogeneous, without darker parts.

Taste and Smell: typical of smoked salmon, without strange smells and tastes.

Look and Texture: the product has a creamy and homogeneous texture with a good percentage of salmon pieces.

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 obtained using carefully selected slightly smoked high quality slices of salmon, which are cut into small pieces for 50%, and mixed for the remaining 50%. The fish pulp is processed with a new technique which guarantees the maintenance of the original organoleptic characteristics.

Why Buy this Product?

This cream is the ideal base for several uses with truly moderate costs, thanks to its simple and genuine recipe, its particularly creamy and its thick texture. It is ideal to change the proposals of the traditional menu 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 salmon. It is available throughout the year in the desired quantities. The ½ kg tins allow to prevent unnecessary wastages and the easy opening are very practical.

Concerned Customers

The interested premises are numerous. We can suggest: pizzerias, producers of ravioli, fast-foods, rotisseries, bakeries, restaurants, snack-bars, public houses and clubs.

Way to use

This product can be used as an ingredient for the preparation of hors d'oeuvres and salted pastries in general, or as an ingredient for excellent fillings and garnishing (in this case it can be used as it is or in combination with other ingredients). It is an excellent seasoning for pasta dishes, gnocchi and tagliolini or for the preparation of sauces, pâtés and spumoni.

Chef's Ideas and Suggestions

Lean Ravioli – Prepare puff pastry for ravioli. Mix a ½ tin of “Grancrema di Salmone” with 1 kg of ricotta, and some spoonfuls of breadcrumbs to thicken. Fill large raviolis that you will allow to boil in salted water. Drain and season with melted butter and fresh chive.

Salmon and Broccoli Tagliatelle – Add cream and broccoli to “Grancrema di salmone” and whip pasta in the sauce you obtained. This is a classical dish with an extra touch.

Salmon Paté – add whipped cream and fish-glue to “Grancrema di Salmone” by stirring slowly. Leave in the fridge for some hours and serve cold as an hors d'oeuvre with a salad of rocket salad seasoned with oil and lemon.