



Code:	01-331		Pcs/Box:	6
Format:	1/1	Tin	Portions:	8-10
Net weight:	800g		MPT:	36 months

Main Ingredients

Giant "Gordal" green olives, water, salt.

Organoleptic Characteristics

Colour: green.

Taste and Smell: typical of green olive, without aftertastes and unpleasant smells.

Look and Texture: firm, compact, with a uniform surface.

Instructions for Preservation

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Nature and Characteristics of the product

These giant, green Spanish “Hojablanca” olives are large and soft. The stone easily comes off the pulp. There are around 7/9 pieces for 100 g of drained product.

Why buy this product?

This high quality large olive is ideal for long drinks. The packaging is worth notice, because the glass jar has a twist-off cap that allows the product to be used in the desired quantities avoiding any wastage. This product is perfect for the “Happy Hour”: an aperitif served with 4-5 good quality olives is much more satisfactory for the customer, and can be sold with much higher gain possibilities.

Concerned Customers

The main target for this product are bars, wine-bars, rotisseries, pizzerias, restaurants and hotels where the customers are taken care of in an exclusive and stimulating way.

Ways to use

Olives remarkably enrich dishes, both in taste and aesthetics, and are therefore indicated for hors d’oeuvres or with cold or cooked meats, salami, cheese, pizzas, fish, aperitifs or salads. If you add them to stewed dishes they will exalt their taste. It ensures a high number of portions in buffets.

Chef’s ideas and suggestions

“Ascolana” Olives – brown minced beef in oil, add salt, pepper and a little less than a glass of white wine. When the wine has dried off completely, cover and complete the cooking. Once the meat is cooked, put it into a pyrex dish with some minced ham, some pecorino cheese, breadcrumbs, a pinch of nutmeg, some tomato and two eggs. stir until you obtain a homogeneous and consistent paste. stone the olives and fill them with this paste, roll them into flour, into the Beaten eggs and finally into the breadcrumbs. Fry them in a pan, in boiling oil and serve them hot.