



Code:	03-235		Pcs/Box:	6
Format:	1/1	Glass Jar	MPT:	18 months
Net weight:	960g			

Main Ingredients

Fresh pasteurized eggs, sunflower oil, wine vinegar, ketchup, brandy, salt, flavours.

Organoleptic Characteristics

Colour: rosy.

Taste and Smell: delicate vinegarish notes are the basis of a fancy aroma of brandy and ketchup.

Look and Texture: creamy and soft.

Instructions fo Preservation

Store the jars in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

Tomato and brandy characterize this sauce, often called dawn cream for its typical and rosy colour. It is produced with absolutely genuine and natural ingredients and A category eggs which are the best available on the market.

Why Buy this Product?

The sauces are certainly one of the most interesting culinary phenomena of the present day. The necessity of having a complete set of sauces in order to create always different, inviting and fancy matches allows to manage the most exigent demands, by multiplying in a simple and fancy way the number of sandwiches and canapés that can be offered to customers. The practicality and readiness of the product is worth notice as it spares a long preparation time and, at the same time, prevents possible sanitary problems.

Concerned Customers

This product has a wide use and consumption, and no premise can be excluded.

Way to use

Cocktail sauce is definitely dedicated to the matching with dishes based on shrimps, crustaceans, lobsters and fantasy side dishes. It is simply fantastic with shrimps and prawns, and it is ideal for the preparation of fantasy and taste cocktails.

Chef's Ideas and Suggestions

Prawn Cocktail - take a head of lettuce and remove green leaves, working carefully the heart of lighter leaves. After draining it well, cut it into fine slices and lay it in 4 champagne cups, making a very soft bed. After draining and drying the prawns, lay them on the lettuce splitting them into equal parts. Finally pour the cocktail sauce on the prawns carefully covering all.