



<b>Code:</b>	02-001		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Plastic jar	<b>Portions</b>	20g/liter
<b>Net weight:</b>	700g		<b>MPT:</b>	36 months

### Main Ingredients

Sodium glutamate, salt, 4% beef extract, broth extract, yeast, lactose, vegetables, natural flavourings.

### Organoleptic Characteristics

**Colour:** light beige.

**Taste and Smell:** typical of a granular extract, rich and intense.

**Look and Texture:** fine granular extract, without clumps.

### Instructions for Preservation

Store the jars in a cool, dry place, far from heat. After opening, you can keep it in the kitchen larder, because the salt it contains is enough for its conservation.

### Nature and Characteristics of the Product

This granular powder for broth, made with 4% of beef extract, is mixed with first quality ingredients and aromatic herbs, it is low in fat (2% fat), it has fine blobs of fat and a taste that is typical of meat.

### Why Buy this Product?

This is a high performance granular broth, if you consider the low quantities that are needed (20 g per liter). It is ideal for the preparation of an excellent broth or can be used as it is in order to give cold and hot meals a special taste. The preparation is quick and guarantees a light and well balanced taste.

### Concerned Customers

Restaurants, inns, holiday farms, alpine refuges, canteens, producers of ravioli are only some examples of possible customers. It is indicated for great consumers.

### Way to use

If you wish to obtain one litre of delicate broth, dilute 20 g of extract in one litre of boiling water. It is excellent to give an extra taste to barbecued, boiled or braised meats. It is ideal for the realisation of delicate risottos, and perfect to enrich the filling of tortellini, ravioli and meats. It can also be a tasty seasoning for fresh salads as an alternative to vinegar, and mixed with extra virgin olive oil.

### Chef's Ideas and Suggestions

**Fennel Cream** – Clean 5 fennels, by eliminating the harder, external leaves, and cut them into slices. Brown a shallot in a pan with oil and butter, add the fennels and some of their green tiny leaves (which are extremely perfumed). Allow to flavour, pepper, add a glass of hot water, and 4% Ginos broth. Allow to cook for about 30 minutes. Whip everything until you obtain a uniform cream. If necessary, thicken with a spoonful of maize starch that you will have previously melted in half a coffee- cup of water. Serve with abundant grated parmesan cheese. You can serve this cream with croutons.