



Code:	02-101		Pcs/Box:	6
Format:	1/1	Plastic jar	Portions	100g/liter
Net weight:	500g		MPT:	36 months

Main Ingredients

Wheat meal, potato starch, salt, beef extract, yeast extract, onion tomato, aromatic herbs and spices.

Organoleptic Characteristics

Colour: dark chestnut.

Taste and Smell: typical of a meat extract, with spiced notes.

Look and Texture: granular powder.

Instructions fo Preservation

Store the jars in a cool, dry place, far from heat.

Nature and Characteristics of the Product

This granular product, made with selected high quality ingredients, is ready to be rehydrated in order to realise a classical and well blended brown sauce, with an ideal saltiness, a harmonic and pleasant taste, typical of meat sauce.

Why Buy this Product?

Ginos extract for meat sauce allows the chef to spare the long time that is needed to make it from fresh (about 48 hours), and with the use of bovine bones, rinds, fresh vegetables, spices, etc; it guarantees a top practicality because it is ready to use in the necessary quantities without wastes and leftovers. Attention: it is a top blender, that can perfectly substitute cream in almost every use so, once you try it, it becomes indispensable!

Concerned Customers

Restaurants, inns, holiday farms, canteens, self-services, rotisseries and public houses are the most interested customers.

Way to use

Rehydrate the product as it is indicated on the label (110 g for every litre of water) and proceed to the realisation of sauces for red meats: “cacciatora”, with Wild mushrooms, “diavola”, with Barolo and many more. It is excellent to give a perfect finish to fried sliced mushrooms, to enrich roast beef to give an extra blend to risottos and season agnolotti. It can be personalised by adding fresh aromatic herbs such as sage or rosemary. If you dilute it with a one to two ratio (100 g of product in two litres of water) you will obtain a demi-glacé that you can sprinkle over roasted meats such as veal, guinea hen, etc.

Chef's Ideas and Suggestions

Spanish Sauce – Put 150 g of “Fondo Bruno” in a saucepan, and allow it to boil, add the “Roux Bruno”, stir with a wooden spoon, and keep stirring as you continue cooking this sauce on a very low flame for about an hour.

With the indicated ingredients prepare the rich mirepoix and add it to the sauce allowing it to cook for more or less another hour.

Filter this sauce through a fine colander, slightly pressing the mirepoix and putting the cream in a saucepan. Add 50 cl of “fondo Bruno”. Allow to boil on very low flame for more or less another two hours, stirring often. Pour the sauce in a dish and allow it to cool completely stirring it with a wooden spoon from time to time. Put half of the tomatoes in a pyrex dish and leave it in the oven at 160 degrees until it is dried and slightly browned. Put the cold sauce in a thick bottom saucepan, add 50 cl of “fondo bruno” and the rest of the tomatoes. Allow to boil again on high flame, stirring with a wooden spoon. Store in the refrigerator.