



Code:	05-006		Pcs/Box:	18
Format:	1/2	Tin	MPT:	18 months
Net weight:	320g			

Main Ingredients

Very first choice anchovies; olive oil, salt.

Organoleptic Characteristics

Colour: brown red.

Taste and Smell: rich and intense, typical of the product.

Look and Texture: this product is presented in well-defined fleshy fillets, without bones and uneven pieces.

Instructions fo Preservation

Store the tins in an **ABSOLUTELY cool (max temperature 15°C)** and dry place. After opening, keep in the refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation and it does not guarantee the conservation of the product in an open tin.

Nature and Characteristics of the Product

These superior quality anchovies, fished in the sea of Sicily, are taken the heads away and eviscerated, then salted for 8/10 months when the flesh ripens and takes a brown-red colour and the typical taste. When they are taken away from salt, they are peeled and hand cut into fillets with the maximum care, tinned and conserved in sunflower oil. This processing allows to maintain the organoleptic qualities of the fish, and above all it guarantees an excellent quality to the product.

Why Buy this Product?

The trunk package allows to keep the fillets of anchovies flat, and is therefore more practical than the glass jar. In this package, the fillets are available throughout the year in the desired quantities, and the long and boring preparation with the fresh or salted fish is avoided. The quality of these fillets is very high, so it is advised to use them only for high level hors d'oeuvres.

Concerned Customers

Anchovies have always represented a crucial ingredient to make any meal fancy and tasty and this is why restaurants, pizzerias, bruschetterias, inns, pubs, American bars, clubs, rotisseries, are just an example of interested customers.

Way to use

The doubtless quality and the cost address the uses of this speciality to hors d'oeuvres, appetizers, refined croutons and fancy bruschettas. These fillets are excellent when they are marinated in extra virgin olive oil, finely minced parsley and garlic and served with roasted polenta, or accompanied to barbecued peppers, and specials with raw butter and hot bread croutons.

Chef's Ideas and Suggestions

Tasty Anchovies – Lay on a dish some anchovy fillets and some yellow and green roasted peppers. mince some capers and hard-boiled eggs' yolks and make a decoration around the peppers. Spray with olive oil and minced parsley.