



Code:	07-005		Pcs/Box:	6
Format:	1/1	Tin	Portions:	4/5
Net weight:	800g		MPT:	36 months

Main Ingredients

Roe pulp, deer pulp, water, red wine, olive oil, salt, onion, butter, flavourings, spices.

Organoleptic Characteristics

Colour: dark red.

Taste and Smell: fragrant and intense.

Look and Texture: this selected pulp is cut into cubes by hand, has uniform pieces and soft consistency.

Instructions fo Preservation

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

Nature and Characteristics of the Product

The meat is marinated for a long time in full-bodied red wine, vegetables and spices, which give the game the unmistakable taste of salmì. The result is a definitely soft but compact meat.

Why Buy this Product?

This is a high quality product, which is prepared with care, following the typical alpine recipe, and is ready to be served. The quality of the preparation matches its practicality of use as it allows to spare the otherwise necessary long time needed for marinating, processing and preparation of the meat. This allows to propose this meat everyday and to extremely easily manage possible emergencies in the kitchen. This product can be heated in the microwave oven and is to be served with roasted sliced polenta.

Concerned Customers

This product is to propose to restaurants, taverns, inns, rotisseries. It may also be a very valuable offer for wine bars proposing hot dishes, as it is an excellent readymade course, that is healable in the microwave oven and may be served with sliced roasted polenta.

Way to use

This course is ready to be heated in a saucepan or in the microwave, without braking the pieces of meat. It can be enriched and personalized with full-bodied red wine or dry liqueur, juniper berries, or minced sage and rosemary. It matches polenta, potato purée or Lyonnais potatoes (with onion).

Chef's Ideas and Suggestions

Hunter's risotto – make a good “risotto alla parmigiana”, distribute in the dishes and, just before serving, put at the center of the dish a spoonful of hot game, spread some minced rosemary and sage and serve it.

Heat the game and serve it with steaming polenta, with Gino “funghi misti dolomiti trifolati” which you will have previously heated in a pan with Ginos’ “fondo Bruno”.