



Code:	07-002		Pcs/Box:	6
Format:	1/1	Tin	Portions:	4/5
Net weight:	800g		MPT:	36 months

Main Ingredients

Cowpat tripe, tomato pulp, water, sunflower oil, white wine, carrots, onion, salt, celery.

Organoleptic Characteristics

Colour: rosy.

Taste and Smell: typical of tripe.

Look and Texture: large 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

This is the most classic and homely recipe: vegetables, flavourings and tomato pulp are processed and cooked with selected cowpat tripe.

Why Buy this Product?

This is quality cowpat tripe, which is prepared with care and attention, following the typical recipe from Emilia-Romagna, and is ready to be served. The quality of the preparation matches the practicality of use as it allows the customer to spare the long time needed for processing and preparation. This allows to solve extremely easily possible emergencies in the kitchen and to propose this specialty at any time of the year without wastages.

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 ready-made course, that is heatable in the microwave oven and may be served with parmesan cheese, black pepper, and a little extra virgin olive oil.

Way to use

This course is ready to be heated in a pan, it needs to be served in terracotta bowls, after spreading over some parmesan, black pepper, and a little extra virgin olive oil.

Chef's Ideas and Suggestions

It is excellent when it is without sauce, and it is exceptional with Ginos "fagioli bianchi di Spagna" that you will have allowed to season for 5 minutes on a medium flame. Another valuable alternative is diluting a tin of tripe with about ½ kg of meat broth. Adjust salt if necessary and serve the soup with hot croutons.