



Code:	06-002		Pcs/Box:	6
Format:	1/1	Tin	Portions:	6/8
Net weight:	800g		MPT:	36 months

Main Ingredients

Beef, onions, potatoes, red wine, double tomato purée, sunflower oil, salt, spices, paprika, natural flavourings.

Organoleptic Characteristics

Colour: dark beige with more or less intense nuances (pieces of meat).

Taste and Smell: typical of a delicious meat broth.

Look and Texture: the product is carefully blended, with pieces of selected beef.

Instructions fo Preservation

Store the jars 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 soup is made with lean beef of Argentinean origin which is selected at the origin, with the addition of fresh vegetables and characterized by sweet paprika. The ingredients are blended with care, following the traditional recipe from Alto Adige which gives the product a genuine, rich and balanced taste with a sweet-hot taste.

Why Buy this Product?

This product is ready to use and is suitable for the premises that do not have time or means enough to prepare a delicious Tirolese soup. The excellent price/quality ratio is not to undervalue. This product should be kept always at hand to manage possible emergencies, or to vary the usual main courses menus.

Concerned Customers

This product is certainly interesting for alpine refuges, restaurants, touristy inns, hotels and taverns. As any soup, it makes a valuable proposal for wine bars proposing hot dishes.

Way to use

The main use for this kind of product is hot main dish. It is advisable to follow these instructions for a correct preparation: add a litre of water to the content of a tin. Cook for 15 minutes on a medium flame. Add more sweet paprika and finely minced chives, according to your taste. Serve steaming with black bread croutons.

Chef's Ideas and Suggestions

Dilute the soup as indicated. Fry several cubes of stale bread in a pan with butter and some slices of smoked bacon that will dry. Add this mixture to the barley soup at the moment of serving.