



Codes:	09-025		Pcs/Box:	6
Format:	1/2	Glass Jar	Portions:	12/15
Net weight:	415g		MPT:	36 months

Main Ingredients

Moscato wine, cane sugar.

Organoleptic Characteristics

Colour: crystal yellow.

Taste and Smell: typical of Muscat wine.

Look and Texture: clear jelly, without clumps.

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 product is obtained by cooking noble Muscat wine, bringing it rapidly to the boiling point in order to maintain its main smells and tastes, that are perfectly intact in this delicious jelly. Its delicacy allows not to cover the tastes of other food, which originates the most various and surprising matches with cheeses, game, boiled meats and pâtés.

Why Buy this Product?

The glass jar 1/2 kilo package with a re-sealable cap is certainly the best for this jelly. The small size of the jar is required in order to allow the product to be used in a short time and to offer high quality. The handcraft production gives to the product a genuine and home-made taste and look, which is worth notice for our customers who will certainly offer this product as a home-made specialty.

Concerned Customers

This product is certainly interesting for wine-bars, pizzerias, restaurants, inns, taverns, and all the premises willing to take care of their customers in a fancy and exclusive way. Thanks to its particularly tidy package, another extremely interesting sale channel can be shops and organizations offering Christmas and festivity baskets.

Way to use

It is sublime with all soft paste non-structured cheeses such as goat cheeses, toma, robiola. You can obtain delicious matches with every kind of cold meats and salami and with game dishes. It also makes an interesting ingredient to realize sweets and cream desserts.

Chef's Ideas and Suggestions

Zabaglione Mousse – Prepare Ginos' "Mousse allo zabaione"; then, in a pyrex dish alternate a layer of mousse to a layer of Savoy biscuits immersed in white Muscat wine and complete with some threads of strawberry topping.

Finish the layers with the mousse and put in the freezer (-20°C) for about two hours, and finally decorate with sliced fresh strawberries and Ginos' "cristalli di uva moscato". Serve with teaspoons.