



<b>Code:</b>	01-013		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	10-12
<b>Net weight:</b>	770g		<b>MPT:</b>	36 months

## Main Ingredients

Artichokes, red and yellow peppers, “perla” onions, green olives filled with peppers, cucumbers, champignons mushrooms, black olives, sunflower oil, white wine vinegar.

## Organoleptic Characteristics

**Colour:** bright for every kind of vegetable, without darker and/or necrotic parts.

**Taste and Smell:** fragrant and intense for every kind of included vegetable.

**Look and Texture:** every single vegetable has different consistencies depending on their nature, without slack, broken or scaled units.

## Instructions fo Preservation

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

### Nature and Characteristics of the Product

This hors d'oeuvre is made of a balanced blend of freshly processed, carefully selected vegetables that were cut and processed with the most modern technologies in order to guarantee a high quality result.

### Why Buy this Product?

This product is particularly appreciated for its easy use and for the extremely complete assortment of vegetables. It is a blend of tasty and appetizing vegetables. The great assortment of vegetables also gives a pleasant note of colour, which offers to any preparation a captivating and appetizing aspect. It is one of the best vegetable cocktails to be exposed in buffets and, being not expensive at all, it suits a number of dishes and it is appreciated in premises with a fixed price menus.

### Concerned Customers

This hors d'oeuvre is suitable for any premise: pizzerias, rotisseries, restaurants, bars, taverns are only some of the possibilities to count on.

### Way to use

This product was created as an hors d'oeuvre, so it matches easily roasted or boiled meats, cold meats, salami and cheese, but it can also be used in pizzerias in the preparation of “pizza alla zingara” to which it gives a delicate and pleasant taste. It is excellent for rich garnishments in sandwiches and toasts.

### Chef's Ideas and Suggestions

**Bellavista Turkey** – Cook a turkey loin in oven with broth and white wine. Allow it to cool, slice thinly and put on a serving plate. Drain the “Delizie” from oil, season them with the sauce of roasted turkey and serve them with the turkey as a cold dish.