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| Code: | 09-006 | | Pcs/Box: | 12 |
| Format: | 3/4 | Glass jar | Pieces: | depending on usage |
| Net weight: | 580g | | MPT: | 36 months |

Main Ingredients

Raspberries, currant, blackberry, blueberries and their juice, water, cane sugar.

Organoleptic Characteristics

Colour: typical of the included fruits.

Taste and Smell: fresh and sweet, typical of berries.

Look and Texture: mix of perfectly blended berries with a soft consistency, enriched with their own juice and mixed with berry purée.

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

These fresh national berries are selected and without faults; they are picked when they reach the right degree of ripeness. They are then processed with cane sugar, syrup and 50% berry purée.

Why Buy this Product?

This product is ready to use, versatile, easy to use in the kitchen to prepare desserts, and, if blended, it can make successful decorations with creams/Bavarian cakes or fresh ice-creams. Its glass jar with a twist-off cap, allows the customer to use the desired quantity of product avoiding any possible wastage. This product is available all through the year. Thanks to its format, the product could be an excellent gift, thanks to its elegant and valuable package.

Concerned Customers

Among the possible customers we find restaurants, pizzerias, inns, alpine refuges and obviously ice-cream parlours. Another interesting sale channel are the shops and organizations proposing Christmas and festivity baskets.

Way to use

This product is excellent to prepare berry fresh yoghurt or whipped cream cups, cakes, ice-cakes, and, if you heat them bain-marie, they can garnish cream ice-creams. They may also be used to decorate soft desserts such as mousses, panna cotta and Bavarian cream. the recipe that includes these berries in a match with game is typical from Trentino.

Chef's Ideas and Suggestions

Berry Charlotte – immerse fish-glue into cold water. melt a sachet of vanillin in water and heat. In a pan, whip the yolks with sugar until stiff. dilute this mixture with hot milk add drained and squeezed fish-glue. Cook on a low flame while stirring without ever reaching the boiling point, until the cream leaves a patina on the ladle. Remove and allow to cool. Toast some slices of sponge cake in the oven and cover the bottom and the sides of a Charlotte mould. Add to cold cream some whipped cream and a jar of Ginos berries while stirring. Pour in the mould and cover with more slices of sponge cake. Leave 24 hours in the refrigerator and serve.