



<b>Code:</b>	09-005		<b>Pcs/Box:</b>	12
<b>Format:</b>	3/4	Glass jar	<b>Pieces:</b>	depending on usage
<b>Net weight:</b>	580g		<b>MPT:</b>	36 months

## Main Ingredients

Blueberries, water, blueberry juice, cane sugar.

## Organoleptic Characteristics

**Colour:** typical dark blue.

**Taste and Smell:** fresh and sweet, typical of blueberry.

**Look and Texture:** soft to the palate, perfectly cleaned, washed and conserved with 50% syrup and 50% blueberry 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 blueberries are carefully selected and without faults. They are picked at the right degree of ripeness.

They are then processed with cane sugar, syrup and 50% blueberry 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. The glass jar with a twist-off cap allows the customer to use the desired quantity of product avoiding any 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 blueberry 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 blueberries in a match with game is typical from Trentino.

### Chef's Ideas and Suggestions

**Deer Loin** – allow a deer loin to marinate for one night in red wine, onions, garlic, carrots, celery, whole pepper, juniper berries, laurel, cloves and salt. Fry 200 g of lard and a fresh onion in oil, then add the meat, brown it on all sides, cover it in the same red wine you used for marinating and cook. When the cooking sauce has partially dried off, add 3 cans of Ginos' blueberries (or one in 2/1 format). Blend everything. Serve the sliced deer with the blueberry sauce and steaming polenta.