



<b>Code:</b>	01-023		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	12-14
<b>Net weight:</b>	750g		<b>MPT:</b>	36 months

### Main Ingredients

Chicory tops (“puntarelle”), sunflower oil, white wine vinegar, salt, anchovy paste, garlic, capers and mint.

### Organoleptic Characteristics

**Colour:** light green.

**Taste and Smell:** with a delicate note of vinegar, a characteristic slightly bitter aftertaste and a light scent of mint.

**Look and Texture:** crunchy chicory tops.

### 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**

The "puntarelle" are nothing but buds of chicory, also known as succory: carefully selected, processed and seasoned with the typical recipe from Lazio, made with oil, vinegar, garlic, anchovies, and a pinch of mint.

### **Why Buy this Product?**

In central Italy, these chicory tops are very well known and appreciated. They are proposed here with the best Roman recipe. Thanks to its easy opening, the product is extremely versatile and practical as it is available each time in the desired quantity.

### **Concerned Customers**

Pizzerias, inns, rotisseries, restaurants, bars, taverns, wine shops are some of the premises that may be concerned.

### **Way to use**

This product matches cold meats and salami, grilled or boiled meats, it stimulates curiosity and expectations when it is included in buffets. It is excellent when presented with anchovies and butter curls.

### **Chef's Ideas and Suggestions**

**Chicken and “puntarelle” salad** – Boil a breast of chicken in abundant salted water or steam it, seasoning it, if you wish, with salt and rosemary. Cut a clove of garlic in half and put it in a bowl with 4 spoonfuls of mustard, 2 spoonfuls of vinegar, 1 spoonful of anchovy paste, 3 spoonfuls of water, 2 spoonfuls of olive oil, salt and pepper.

Spread this sauce on “puntarelle” and allow to marinate for about 1 hour out of the fridge. Cut the cold breast of chicken in thin slices, mix it with “puntarelle” and with the sauce.