



Code: 09-033

Format: 1/1

Net weight: 880g

Tin

Pcs/Box: 6

Portions: depending on usage

MPT: 30 months

Main Ingredients

Blueberries, blackberries, raspberries, red currants and respective pulps, sugar, pectin

Organoleptic Characteristics

Colour: black with blue nuances.

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

Look and Texture: Mixture of whole and minced wildberries.

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

They are made exclusively with fresh wildberries: 60% of whole fruits and 40% of minced ones. In this way we have realized a completely available product that ensures the best performance.

Why Buy this Product?

These “Mangiatutto” berries are ready and easy to use, versatile in the kitchen to prepare desserts, and, if blended, they can be used to make successful decorations with creams/Bavarian cakes or fresh ice-creams. It is to underline the priceless possibility of having a product that ensures with the best performance thanks to the presence of fresh and minced fruits. It's doubtlessly a high quality product, which is available throughout the year and it is also very practical thanks to its “easy-open” can.

Concerned Customers

Among the possible customers we find restaurants, pizzerias, inns, alpine refuges and obviously ice-cream parlours.

Way to use

This product is excellent to prepare raspberries 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, parfaits, cream pudding (panna cotta) and Bavarian cream.

Chef's Ideas and Suggestions

Spring cake – Prepare the dough of short pastry and after drawn, put it on a previously buttered and floured baking pan taking care to make some punctures in the pastry with a fork. Heat the oven to 180°C and leave the cake for 15 minutes. During this time prepare a mix made of 250 g. of ricotta cheese (a bowl), 50 gr. of sugar and 2 egg yolks. After removing the cake from oven fill it with the mix just done and later cover it with 6-7 tablespoons of “Mangiatutto” wildfruits. To ultimate the cooking put the cake in the oven for 15 minutes again.

Ingredients for short pastry - Flour: 300 gr. – butter: 150 gr. – sugar: 100 gr. – pinch of salt – N.1 egg – N.1 sachet of cake yeast – N.1 tablespoon of lemon juice.

Ingredients for filling: fresh ricotta cheese: 250 gr. – sugar: 50 gr. – N.2 egg yolks – “Mangiatutto” Ginos: 350 gr. – N.B. the filling can be done with any “Mangiatutto”.