



Code:	09-031		Pcs/Box:	6
Format:	1/1	Tin	Portions:	depending on usage
Net weight:	880g		MPT:	30 months

Main Ingredients

Fresh wild raspberries, raspberries juice, sugar, pectin.

Organoleptic Characteristics

Colour: typical red.

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

Look and Texture: whole and mixed raspberries.

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 raspberries: 60% of whole fruits and 40% of minced ones. The product ensures an excellent performance.

Why Buy this Product?

These “Mangiatutto” raspberries are versatile and ready to be used 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 an excellent product that ensures great results thanks to the presence of both whole and minced fresh fruits. They are doubtlessly a high quality product, which is available throughout the year and it is also practical thanks to its easy opening.

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 in bain-marie, you can garnish ice-creams. They may also be used to decorate soft desserts such as mousses, cream pudding (panna cotta) and Bavarian cream.

Chef's Ideas and Suggestions

“Golosona” delight with raspberries – Prepare the white mousse Ginos (1 glass of milk + 1 sachet of preparation). Horizontally cut a disc of sponge cake previously prepared to give two disks with the same thickness. Place a disk inside a steel mold (without the plate on the bottom) and cover with 6-7 tablespoons of raspberries “Mangiatutto”. With a sac a poche, filled with mousse, cover everywhere over this first layer. Insert the second layer of Pan di Spagna and repeat the operation, first with raspberries and then completing with mousse again. Place in freezer for 3-4 hours at -20 ° C, remove the cake from the mold steel, make some portions and serve garnished with hazelnut grain.

Ingredients: 1 sachet of mousse Ginos – 1 liter of fresh whole milk – N.1 Sponge cake – 400 gr of raspberries “Mangiatutto” – 40 gr. of hazelnuts grain.