



Code:	05-015		Pcs/Box:	6
Format:	1/1	Plastic Tray	MPT:	18 months
Net weight:	500g			

Main Ingredients

Anchovies of first class, sunflower oil, salt.

Organoleptic Characteristics

Colour: reddish brown.

Flavour: rich and intense, typical of the product.

Consistency: well-defined meaty fillets without fish bones and jagged pieces.

Instructions fo Preservation

Store the bowls in a cool (max. temperature 15° C), dry place *preferably in the fridge (+4°C)*; after opening, place in fridge (+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

Anchovies of first class, fished in the Northern Adriatic sea and manufactured directly on site. They are salted and stored for 8/10 months, allowing the flesh to slowly mature and assume a reddish brown colour as well as the characteristic taste. Removed from the salt, the anchovies are skinned and carefully cut by hand into thin strips, *trimmed with scissors*, and conserved in bowls steeped in sunflower oil.

This manufacture not only ensures that the organoleptic quality of the fish is kept intact but, above all, guarantees the excellent quality of the finished product.



Top Quality anchovies fillets 1/1

Why Buy this Product?

The innovative bowl with a flavour-preserving lid allows the fillets of anchovies to be laid down and therefore it is more practical in usage than a glass jar. The fillets are available in this package all year long, in the desired quantities, avoiding the long and boring preparation, starting from the fresh fish or salted one. These fillets are of a high-quality, therefore it is recommended to use them only for prestigious appetizers or special dishes.

Concerned Customers

The anchovies always represent an essential ingredient for any dish; for this reason restaurants, pizza places, trattorie, pubs, American bars, clubs and delis are just some of the outlets to aim at.

Way to use

The indisputable quality and the reasonable price address the consumption of this specialty towards appetizers, refined croutons and appetizing bruschetta. These fillets are excellent marinated with olive oil, parsley and garlic, thinly chopped and served with slices of toasted polenta, or accompanied with grilled peppers, or uncooked butter and warm bread croutons, or served on concassé of “O sole mio”. Ideal also on the Neapolitan pizza, place them on the pizza when it is taken out of the oven.

Chef's Ideas and Suggestions

Interesting appetizer – After draining a tin of “Bebè”, roll up a fillet of anchovy around each “confite” tomato and fix them with a toothpick. This excellent delicacy can accompany aperitifs, be a welcome from the Chef, it can amaze on the bar counter for the Happy Hour and much more. Simple and brilliant.

“Bigoli al torchio” – Brown 2 cut onions in olive oil, add 15 fillets of anchovies Ginos Top Quality, chopped by hand and continue cooking until the anchovies almost melt away. Dress the pasta with the sauce, following the tradition of the Veneto region.