



Code:	01-325		Pcs/Box:	6
Format:	3/1	Tin	Portions:	20-22
Net weight:	2600g		MPT:	36 months

Main Ingredients

Fresh “borettana” onions, water, salt.

Organoleptic Characteristics

Colour: uniform light yellow.

Taste and Smell: typical of onions, without strange smells or tastes.

Look and Texture: fresh selected and carefully gauged onions, with an excellent consistency and without peel.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, if you do not use the product completely, keep it in its liquid, in a refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

These are typical onions from Boretto (a town in Emilia-Romagna) which are slightly flattened, and are crunchy and tasty. They are peeled and preserved in water in order to maintain the organoleptic qualities of the onion itself.

Why Buy this Product?

“Borettana” onion in water is certainly an interesting article to count upon because it guarantees an excellent quality, and the possibility of being used in any sector. When the onion is prepared this way it allows the customer to spare the time for peeling and cooking, and it is available for immediate use all through the year. The quality/price ratio is certainly worth notice.

Concerned Customers

The premises that are most interested to this product are doubtlessly hotels, restaurants, pizzerias and rotisseries that can use effectively such a versatile product.

Way to use

This product is perfect in the preparation of hors d’oeuvres and as a side-dish for roasted or boiled meats, steaks, and much more. Always drain the product before every use, wash it in warm water and use it according to your taste.

Chef’s Ideas and Suggestions

Delight Skewers – Cut some loin of pork, some chicken or turkey breast, and some pope’s eye into 2 cm cubes. Pierce the pieces of different meats with skewer's spits and alternate them to "Borrettana" onions and Ginos’grilled peppers that you will have previously cut. Once the skewers are ready, season them with salt and pepper and cook them on a grill with a fire of wood. Serve with Ginos “Fantasia dell’orto” side dish.