



Code:	09-035		Pcs/Box:	6
Format:	1/1	Tin	Portions:	depending on usage
Net weight:	880g		MPT:	30 months

Main Ingredients

Peach, pineapple and mango in cubes with their pulp, sugar, pectin.

Organoleptic Characteristics

Colour: yellow/orange.

Taste and Smell: fresh and sweet, typical of the fruits processed.

Look and Texture: mixture of fruit cubes in a thick juice.

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

The “Yellow Fruits” Mangiatutto is a mixture of fruit in cubes (60%) and fruit cream (40%) obtained by mincing the fruit. The product is 100% usable and it ensures an excellent performance.

Why Buy this Product?

These “Mangiatutto” yellow fruits 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 ice-cream parlors, patisseries, restaurants, pizzerias and inns.

Way to use

This product is excellent to garnish ice-creams, strudels and cakes and it matches perfectly fresh yoghurt or whipped cream cups. They may also be used to decorate soft desserts such as mousses, cream pudding (panna cotta) and Bavarian cream.

Chef's Ideas and Suggestions

Spring Cake – Prepare the short pastry, roll it out, lay it down on an already greased and floured baking tray and riddle the pastry with holes with a fork. Put it in a pre-heated oven for 15 minutes at 180°C. Knead 250g of “Ricotta” cheese with 50g of sugar and 2 egg yolks, take out the cake from the oven and use the mixture to garnish it. Cover it with 6-7 spoonful of Mangiatutto “Yellow Fruits” and put it again in the oven for 15 minutes at 180°C in order to accomplish the perfect cooking.

Ingredients for short pastry - Flour: 300g – Butter: 150g – Sugar: 100g – a salt pinch – 1 egg – 1 baking powder sachet – 1 spoonful of lemon juice.

Ingredients for the garnishment: fresh “Ricotta” cheese: 250g – sugar: 50g – 2 egg yolks - Ginos “Yellow Fruits”: 350g – N.B. also the other Ginos Mangiatutto products can be used to garnish this cake.