



Code:	01-333		Pcs/Box:	12
Format:	1 1/2	Bag	Gauge:	18/20
Net weight:	1450g		MPT:	36 months

Main Ingredients

Artichokes, sunflower oil, garlic, spices, aromatic herbs.

Organoleptic Characteristics

Colour: light green, typical.

Taste and Smell: rich, tasty and fragrant thanks to the delicate treatment.

Look and Texture: artichokes cut in cloves, without broken or scaled units.

Instructions fo Preservation

Store the bags in a cool, dry place, far from heat; after opening, put the product inside a case and keep it in a refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

These "Brindisi" artichokes are processed, in the best moment of harvesting, between March and April. Their external leaves are removed, the artichokes are cut into small regular cloves and they are treated with fresh natural flavourings in order to guarantee a light and delicate sauce that does not cover the characteristic taste of the artichoke.

Why Buy this Product?

The bag package gives to the product numerous strong points such as: reduced dimensions, convenient tear opening, higher percentage (>80%) of drained weight. Do not forget that the bag permits reduced pasteurization and prevents further stress to the artichokes, maintaining the original quality of the product. Born to be an ingredient for pizza and sandwiches, this artichoke, can be used as side dish too.

Concerned Customers

Hotels, restaurants, pizzerias, canteens, clubs, rotisseries are just some of the customers to which this product can be proposed.

Way to use

Drain the product from oil and use it as if it had just been cooked. It can be seasoned with garlic and parsley, battered and fried, or cooked in the oven with a gratin, or even as it is in buffets, with appetizers or in sandwiches, pizzas and bruschettas.

Chef's Ideas and Suggestions

Artichoke Rolls – Cut meat fillet in thin slices and make them thinner with a tenderizer. Lay a slice of ham and a quarter of artichoke on each meat slice. Roll and tie with a string. Put the rolls in a pan with some butter and allow them to brown. Add salt and some water from time to time to complete the cooking. Serve hot in their sauce.