Semidry vegetables trio 1/1

Code:	01-202		**Pcs/Box**:	6
Format:	1/1	Tin	**Portions**:	8-10
Net weight:	770g		**MPT**:	36 months

Main Ingredients

Fresh vegetable mix (courgettes, red/yellow peppers, aubergines) cut in medium size pieces, sunflower oil, salt, pepper and garlic.

Organoleptic Characteristics

Colour: the product has the typical colours of the vegetables.
Taste and Smell: fragrant, typical of a fresh product.
Look and Texture: regularly and precisely sliced, soft and tasty to the palate.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep 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.

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Nature and Characteristics of the Product

Fresh vegetables chosen and selected on the base of their gauge, in order to allow a precise cut and regular slices. They are partially dried in the oven and then marinated with garlic, pepper and oil to create an incredible concentrate of flavours.

Why Buy this Product?

This product is ready to use for any event or sudden necessity. The recipe without vinegar makes the product usable even heated. It is ideal to enrich and colour vegetable buffets, pizzas or vegetarian dishes, with a constant quality guarantee and small prices. It is a valuable proposal for pubs, bars and premises that cannot grill and where a microwave oven is used for hot side dishes and sandwiches.

Concerned Customers

The potential customers for this kind of product are essentially pizzerias, rotisseries and restaurants. Pubs, sandwich bars, inns and bruschetterias will find this product useful for the creation of delicious sandwiches.

Way to use

This product is ideal for the creation of tasty hors d'oeuvres and to complete buffets or vegetarian dishes. It can obviously be used to garnish pizzas, as a side-dish to meat or fish or to fill snacks, sandwiches and focaccias.

Chef's Ideas and Suggestions

Vegetables savoury cake: drain a tin of "semidry vegetable trio" and one of "Concassè dry tomatoes" and cut 250g of sweet Scamorza cheese in thin slices.
Pour some oil in a baking tray and spread out the puff pastry in it, add 200g of semidry vegetable trio, salt pepper and 50g of dry tomatoes. Finally add some grated Parmisan cheese and cover with half of the slices of sweet Scamorza cheese.
Repeat the procedure in order to create another layer.
Fold the borders of the puff dough and cook in a pre-heated oven at 180°.
Let it cook for 40 minutes until it slightly browns and serve it.