



<b>Code:</b>	03-258		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	plastic bottle	<b>Portions:</b>	depending on usage
<b>Net weight:</b>	530g		<b>MPT:</b>	30 months

### Main Ingredients

Cherry peppers, fresh lemons, onions, carrots, sunflower oil, salt, garlic.

### Organoleptic Characteristics

**Colour:** bright red.

**Taste and smell:** typical of the vegetables used in the recipe with a light hint of lemon.

**Look and texture:** the product is creamy and homogeneous.

### Instructions for Preservation

Store the bottles 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 raw material consists of fresh cherry peppers. They are peeled, minced in order to make a creamy sauce, following a simple and genuine recipe.

### **Why buy this product?**

This sauce is perfect for spicy food lovers. It's made with spicy cherry peppers and fresh lemons, an original recipe that makes this product special and unique. Processing only fresh raw material allows to maintain the perfumes and tastes that are typical of freshly picked sweet peppers. The practicality of use and the versatility are the best features of this product. It's a ready to use product that allows the customer to spare the long processing needed to obtain a seasoning with fresh cherry peppers. It is available throughout all the year. The plastic bottle is practical, it speeds and facilitates the usage and it can be placed on the tables to be used directly by customers.

### **Concerned Customers**

This mixture, thanks to its extreme versatility, meets the expectations of every traditional catering reality. The success is guaranteed with fast food, pubs and pizzerias, where the offer of gourmet hamburgers is increasing more and more.

### **Ways to use**

This sauce is ideal for every use, it's a perfect filling for sandwiches, pizzas, bruschettas and burgers.

This cream perfectly matches red and white meats, boiled fish, and it's perfect with Penne “all'arrabbiata.”

### **Chef's Ideas and Suggestions**

#### **Pennette all'arrabbiata:**

Cook the pasta according to the packet instructions. Heat 5 tbs of extra virgin olive oil in a tall pan, add some minced parsley and 4 garlic cloves. Fry for few minutes and don't let the garlic turn brown. Pour a drop of white wine, add Pomofinissimo Ginos and Red Hot sauce in the same quantity and simmer uncovered for 5 minutes.

After few minutes mix the pasta with the sauce into the pan garnish with fresh basil and serve it.

