



Code:	03-259		Pcs./Cart:	6
Format:	1/1	Plastic bottle	Portions:	as you wish
Net Weight:	530g		MPT:	30 months

Main Ingredients

Carrots, onions, red peppers, cucumbers, sunflower oil, salt, sugar.

Organoleptic Characteristics

Colour: orange with green points.

Taste and smell: typical of fresh vegetables used for this recipe.

Look and texture: the product is creamy and homogeneous.

Storage Instructions

Store the bottles in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and use rapidly.

Origin and Characteristics of the Product

The raw material consists of fresh vegetables. They are peeled, minced and processed following a simple and genuine recipe in order to obtain a sweet and sour homogeneous sauce.

Why Buy this Product ?

This is an innovative sauce, it's made with fresh vegetables: carrots, onions, cucumbers and red peppers. It allows to maintain the perfumes and tastes that are typical of freshly picked vegetables. This vegetable poker is the basis of this sauce that is characterized by the fresh hint of cucumbers. It's ideal for vegan burgers and it perfectly matches white meats and steamed fish. The easy use and versatility in the kitchen, are the best features of this product. It's a ready to use product that allows customers to avoid the long process needed to obtain a seasoning with fresh vegetables. It is available throughout all the year. The plastic bottle is practical, it speeds the use 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 and at the same time replies to the continuously growing vegan and vegetarian markets. The success is guaranteed with fast food, pubs and pizzerias where the offer of gourmet hamburgers is increasing more and more.

Way to Use

This sauce is ideal for every use, it's a perfect filling for pizzas and bruschettas. This cream perfectly matches white meats and steamed fish.

Chef's Ideas and Suggestions

Steamed sea bream with vegetables sauce -Fillet the fish, remove the fishbones and arrange the sea bream in a wok or a large steamer basket with a lid for the steam cooking. Let them cook for 5-6 minutes and then lay them down on a bed of fresh green salad. In part, add 2 spoonfuls of “Veganella sauce”, drizzle extra virgin olive oil on the fillets, garnish with some drops of Balsamic vinegar glaze and serve it.