



Code:	01-311		Pcs/Box:	6
Format:	3/1	Tin	Gauge:	20/22
Net weight:	2500g		MPT:	36 months

Main Ingredients

Red and yellow roasted peppers, water, salt.

Organoleptic Characteristics

Colour: red and yellow, with clear signs of toasting

Taste and Smell: typical of ripe, savoury peppers with the unmistakable note of a toasted product.

Look and Texture: whole red and yellow cored peppers, plump and firm, with a perfect texture.

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. After opening, it is suggested to keep the product in its liquid in order to avoid mould formation and oxidation.

Nature and Characteristics of the Product

These fresh, cleaned and cored Carmagnola peppers are rapidly roasted on grills that are supplied with aromatising wood and coal embers, that give the peppers the typical scent of smoke. When the cooking process is finished, the peppers are carefully hand-peeled and immersed in liquid. The final result is fleshy, firm, and maintains the qualities of fresh pepper.

Why Buy this Product?

The practicality of a ready made, available product certainly has unquestionable advantages. Furthermore, the chance of using a typically seasonal product throughout the year, together with the easy, rapid, and waste-avoiding possible preparation of quality dishes, make Ginos' offer extremely advantageous.

Concerned Customers

Restaurants, pizzerias, canteens, clubs, rotisseries are just some of the premises this product can be proposed. Being not expensive, this product can also be used in self-services or in fixed-price inns.

Way to use

Drain the peppers, allow them to dry on a cloth and then season them, fill them or cook them the way you prefer for hors d'oeuvres, side-dishes, pizzas, sandwiches or sauces.

Chef's Ideas and Suggestions

Savoury Peppers – Mould mixed meat, add a large amount of parmesan, the soft part of the bread that you will have previously immersed in water and vinegar, boiled eggs, garlic, parsley, salt and pepper. Mix until you obtain a firm filling. Drain roasted peppers, allow them to dry, cut them into threads of about 5-6 cm. Lay a spoonful of filling on every thread and shape some rolls. Season with extra virgin olive oil and serve as a cold hors d'oeuvre or as a main plate.

Piemonte Peppers – Cut the peppers into large cubes with a 3/4 cm side after draining them carefully. Sprinkle with some cooking cube in powder, minced parsley and garlic, garnish them with fillets of anchovy, season with extra virgin olive oil and serve cold with cold or boiled meats or cheese.