



<b>Code:</b>	01-034		<b>Pcs./Cart:</b>	6
<b>Format :</b>	1/1	Tin	<b>Pieces:</b>	6-7
<b>Net weight:</b>	770g		<b>MPT:</b>	36 months

### Main Ingredients

Fresh artichokes sunflower oil, apple vinegar, salt, garlic, pepper.

### Organoleptic Characteristics

**Colour:** dark green, with bronze nuances

**Taste and Smell:** because this product is processed when fresh, the fragrance and taste manifest themselves in a resolute and intense way; with a light aftertaste of vinegar.

**Look and Texture:** gauged artichokes, hand defoliated and trimmed when raw, crunchy with closed and compact leaves.

### Storage Instructions

Store the cans in a cool, dry place, far from the 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.

## Origin and Characteristics of the Product

These "Brindisi" artichokes are carefully selected, gauged and processed exclusively when they are fresh, in the best moment of harvesting, between March and April. The hand removal of the external leaves takes place as soon as the artichokes are picked, then they are oxidised in air and marinated for 24 hours in oil, apple vinegar, black pepper, as in the best home tradition and carefully following the typical recipe known in central Italy. Each tin contains an average of 6/7 artichokes with compact and closed leaves.

## Why Buy this Product

The homemade processing, together with a genuine and traditional recipe will preserve the taste of fresh artichoke proposing it in a variant that is rich in aromatic herbs and spices, with a pleasant note of vinegar that makes it particularly tasty. The quality of the artichoke we propose is also highlighted by the fact it can be used straightaway without any particular or further processing, and by the fact it is available throughout the year (which means also out of season) in the desired quantities and at fixed prices.

## Concerned Customers

Restaurants, inns, taverns, wine shops, rotisseries, alpine refuges and holiday farms are among the main directions where to push this product. This product is excellent for appetizers in modern wine-bars.

## Way to Use

This product was conceived for the preparation of rich hors d'oeuvres, salads and buffets. It is excellent as a side-dish for meat or fish or as a simple garnishment for tasty sandwiches or bruschettas. This artichoke is ideal for loose sale in rotisseries.

## Chef's Ideas and Suggestions

**Pasta sfoglia rustica** – In a pan gently heat 400 g of 5 Cheese Cream Ginos, stir carefully till you obtain a fluid cream. Then, one by one, add 3 egg yolks stir taste and season with salt and pepper. In the meantime grease a cake tin of 22-24 cm with butter, roll a dough (previously made) 1 mm thick and gently stretch the borders in all directions to cover the cake tin and grease with a thin film of olive oil. Repeat the same operation with other 2 layers of rolled dough. Once the three layers base is finished, pour the artichokes cut in quarters, then the creamy cheese and gently flatten with the back of the spoon.

Cover the pie with other 3 layers of dough finely rolled and greased with oil, as above and cut the dough in excess from the borders of the tin. Cook in the oven at 200° C for 25-30 mins or until the dough is gold and crispy. Serve at room temperature. The day after is even better!