

## Artichokes wedges in oil and herbs 3/1



<b>Code:</b>	01-217		<b>Pcs./box:</b>	6
<b>Format:</b>	3/1	Tin	<b>Portions:</b>	20-22
<b>Net weight:</b>	2500 g		<b>MPT:</b>	36 months

### Main Ingredients

Italian fresh artichokes, sunflower oil, spices, natural flavourings, wine vinegar. (*no garlic*)

### Organoleptic Characteristics

**Colour:** verde chiaro, tipico di un prodotto lavorato dal fresco. light green, typical of a fresh product before processing.

**Taste and Smell:** rich, tasty and fragrant thanks to the delicate treatment

**Look and Texture:** fresh artichokes cut in slices, gauged, without hard or woody leaves.

### Storage information

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 and it does not guarantee the life of the product once opened.

### Origin and Characteristics of the Product

These "Brindisi" artichokes are processed exclusively when they are fresh, in the best moment of harvesting, between March and April. Gauged and cut in regular wedges are processed with fresh natural flavourings to guarantee a light and delicate sauce that does not cover the characteristic taste of the artichoke itself.

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### **Why buy this Products?**

This fresh artichoke is created and processed mainly to garnish quality pizzas, but you can use it also as an outstanding side dish for your main courses. It is also important to notice that it is available throughout the year, especially at that time where the raw material is sold at very expensive price. Our special recipe does not include parsley or garlic.

### **Concerned Customers**

Pizzerias, restaurants, hotels, sandwich bars, and bars are, among the others, the potential customers for this product. An alternative customer could be represented by delis and bakeries.

### **Way to use**

Drain the product from oil and use it hot or cold as fresh; cook it rapidly to garnish pizzas, bruschettas or sandwiches. It is ideal with veal escalopes, baked in oven, to make pies, or to serve cold in a buffet for an aperitif.

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

**Involtini di carciofi** – cut your beef fillet in small slices, butterfly to make them thinner, season with salt and pepper and layer a slice of cooked ham and a wedge of artichoke right in the edge for each slice of meat. Roll up each steak and tie with kitchen tie (or a floss) or pierce with toothpicks to keep it in a tight circle. Place the rolls in a large pan, add the butter on a medium high heat. Sear them for 10 mins, on each side, season with salt and pepper and spread some water to finish cooking. Serve hot.