



Code:	05-020		Pcs./Cart:	3
Format :	2/1	Tin	Portions:	130-140 fillets per tin
Net Weight:	1200g		MPT:	18 months

Main Ingredients

First quality anchovies, sunflower oil, salt.

Organoleptic Characterisitics

Colour: reddish brown.

Flavour: rich and intense, typical of the product.

Consistency: well-defined meaty fillets without fish bones and jagged pieces.

Storage Instructions

Store the bowls in a cool (max. temperature 15° C), dry place *preferably in the fridge (+4°C)*; after opening, place in fridge (+4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Origin and Characteristics of the Product

Anchovies of first class and big size (12-13 cm), fished in the Sicilian sea and manufactured directly on site. They are salted and stored for 8/10 months, allowing the flesh to slowly mature and assume a reddish brown colour as well as the characteristic taste. Removed from the salt, the anchovies are skinned and carefully cut by hand into thin strips, *trimmed with scissors*, and conserved in bowls steeped in sunflower oil. This manufacture not only ensures that the organoleptic quality of the fish is kept intact but, above all, guarantees the excellent quality of the finished product.

Why Buy this Product?

Evidente quindi l'immediato ed interessantissimo rapporto tra prezzo e qualità, assolutamente necessario e vincente per l'attuale mercato del catering. The trunk package can be the right proposal for high volume customers; allowing to keep the fillets of a bigger size, flat, is therefore more practical than the glass jar and it can guarantee always a standard quality. In this package, the fillets are available throughout the year in the desired quantities. The quality of the anchovies we propose, and above all the good price-quality ratio make the product extremely interesting for the customers.

Concerned Customers

Anchovies have always represented a crucial ingredient to make any meal fancy and tasty and this is why restaurants, pizzerias, bruschetterias, inns, pubs, American bars, clubs, rotisseries, are just an example of interested customers.

Way to Use

Anchovies fillets are doubtlessly one of the ingredients that cannot be missing in any kitchen. They are excellent for hors d'oeuvres, appetizers, refined croutons and fancy bruschettas. If you use them in sauces for pasta, they are best with pressed pasta. They are the main ingredients for "bagna cauda" from Piedmont, they are appetizing when they are marinated in extra virgin olive oil, finely minced parsley and garlic and served with roasted polenta, they are sublime on Neapolitan pizza.

Chef's Ideas and Suggestions

Bigoli al Torchio – Brown two sliced onions in extra virgin olive oil, add 15 fillets of Ginos' anchovy fillets broken into pieces by hand and cook them until the anchovies melt. Season Press Bigoli with the sauce you obtained, as in the venetian tradition.