



Code:	09-026		Drained weight:	260g
Format:	1/2	Glass Jar	Pcs./Cart:	6
Net Weight:	440g		MPT:	36 months

Main Ingredients

Dried apricots, Moscato wine DOCG, water, sugar.

Organoleptic Characteristics

Colour: typical golden yellow.

Taste and Smell: sweet in a balanced way, with the typical note of the good quality apricots enriched with the Moscato wine.

Look: dried apricots perfectly selected and pitted.

Storage Instructions

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

Origin and Characteristics of the Product

Italian apricots, dried in a natural way and processed carefully in Moscato wine, water and sugar, in order to obtain a product with a soft consistency.

Apricot is a fruit rich of mineral salts, especially Potassium, Magnesium, Phosphorous, Iron and Calcium and also with vitamins, A, C and those of group B. They are an excellent source of Betacaroten, precious for the health of your eyes.

Why Buy this Product?

The fresh apricot is a perishable fruit; the drying process allows to preserve its main characteristics and enriching it with Moscato wine, you have an excellent product extremely tasty and very versatile for every use.

Concerned Customers

Typical summer fruit, can be easily proposed into the restaurants, wine bars, trattorias, mountains chalets and all those place able to match the high quality of this fruits in many different recipes. Thanks to the attractive packaging another segment of customers can be represented by deli shops or those who are specialized in the Christmas gift boxes.

Way to Use

Ginos dried apricots can be used in many different ways: by themselves or with jogourt, cakes and also in the international or asiatic dishes, such as sweet and sour pork or chicken. Excellent at the end of the meal with some cheese, or with a mousse. Add into a muffin preparation, can make a delicious combination.

Chef's Ideas and Suggestions

Brochette of lamb with apricots and melon puree- Cut the lamb into 1 1/2-inch cubes and marinade for 20 mins in a large bowl with white wine, garlic, seeds of fennel, fresh grain of pepper a bit of EVO and lemon juice. Mix the meat with the seasoning and then cover the bowl with plastic or aluminum foil, place in the fridge for 2-3 hours to marinate.

Blend the pulp of melon with ½ leek, olive oil, salt, pepper and some thyme finely chopped.

A hour before serving drain the lamb and assemble the brochette alternating the meat cubes with the apricot bay leaves. Place them on a very hot grill, cook for few minutes, turning several times during cooking. Serve with the melon puree, finishing with the ½ leek finely sliced, thyme, olive oil and pepper.