



Code:	01-039		Pcs/Box:	6
Format:	1/1	Tin	Portions:	12-15
Net weight:	770g		MPT:	36 months

Main Ingredients

Fresh Italian cherry tomatoes, peeled and partially dried, sunflower oil, spices.

Organoleptic Characteristics

Colour: bright red, without dark and/or necrotic sides.

Flavour: of fresh tomatoes, with delicate taste of basil.

Consistency: the cherry tomatoes are whole, small, uniformly sized and peeled.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°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.

Nature and Characteristics of the Product

Italian cherry tomatoes, uniformly sized, perfectly peeled and partially dried, with sweet taste and delightfully pulpy on the palate, preserved in sunflower oil. The light candying process with sugar and the delicate presence of spices, garlic and fresh basil, bestow on the product incomparable Mediterranean fragrances.

Why Buy this Product?

The cherry tomatoes Bebè Ginos is a product with unique and inimitable characteristics in respect of quality and method of manufacturing because the transformation process involves the crystallization of sugar, giving the tomatoes a unique taste. They are valued for their delicate taste but, at the same time, for their full and rich Mediterranean fragrances which means they are easily combined with different preparations. It is a versatile product, that ensures high performances, without vinegar, suitable in cooking warm dishes and ready to complement first and second courses of fish. The 1 kg tin offers unique practicality thanks to its easy opening and fully satisfies any needs. It's ideal to deal with any emergencies in the kitchen.

Concerned Customers

The product is widely used by those who value the appearance and the quality of high value dishes and side dishes. The most suitable venues are restaurants, pizza places, hotels, trattoria, which are devoted to seafood cooking.

Way to use

It is a very adaptable product in cooking: ideal to accompany first and second courses of fish and also interesting to enrich white pizza and whatever the chef's imagination suggests.

Chef's Ideas and Suggestions

Seabass with the flavours of Puglia – Carefully clean the seabass, make an incision on the stomach, in order to remove the entrails and scale it. Place a twig of rosemary into the stomach, a sliced clove of garlic, two cherry tomatoes “**Bebé**”, a pinch of cooking salt and a drizzle of olive oil. Cut a sheet of aluminum foil 10 cm longer than the seabass. Pour a drizzle of oil on the sheet of aluminum foil, brush in well and place the seabass on it. Then add a drizzle of olive oil on the fish, a little pepper, a pinch of salt and 4/5 “**Bebé**” tomatoes and garnish with a twig of rosemary. Make a parcel by putting another sheet of aluminum foil over it and carefully seal along the edges. Put in the already warmed up oven at 200°C for 30 minutes. Serve immediately.