



Code: 01-001	Tin	Pcs/Box: 6
Format: 1/1		Portions: 16-18
Net weight: 750g		MPT: 36 months

Main Ingredients

Dried tomatoes, sunflower oil, water, white wine, sugar, spices, aromatic herbs, garlic, capers, laurel, flavourings.

Organoleptic Characteristics

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

Taste and Smell: rich and intense, spicy.

Look and Texture: the tomatoes are regularly halved and they have a soft and tender peel. Deliciously soft, they do not have hard or badly cut parts.

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

A typical Mediterranean product, that still requires an exclusively manual and natural processing (salt, air and sun) as it was a century ago. The result is a soft, perfumed and tasty tomato. After drying, the tomatoes are given a light aromatic bath and are dipped in oil with fresh aromatic herbs.

Why Buy this Product?

Dried tomatoes have always represented one of the most appreciated components in the preparation of hors d'oeuvres and rich side dishes. Their good quality lies in their delicate but intense flavour, which is full of Mediterranean fragrances and can be associated to a number of different preparations. This is a versatile product, without vinegar, which makes it suitable for heating and using it in hot dishes. It is worth pointing out that 7/8 kilos of dried tomatoes are made out of 100 kilos of fresh tomatoes.

Concerned Customers

This product is widely used by anyone willing to present beautiful and genuine dishes and side-dishes, making them richer. The most interested premises are restaurants, pizzerias, hotels, pubs, bars, sandwich bars, alpine refuges etc.

Way to use

These tomatoes are suitable for the most various uses: they are ideal as hors d'oeuvres, side dishes and in buffets; they are fanciful snacks when they are presented with wine and appetizers. When they are minced they are perfect for the preparation of sauces and seasonings: for example, they can be added to Genoese "pesto" in order to obtain Red "pesto".

Chef's Ideas and Suggestions

If you slightly brown a shallot in oil, add pine-seeds, salted capers, 3-4 mm slices of dried tomatoes and fresh minced basil, you can make a tasty sauce for pasta or fresh egg pasta. Sliced dried tomatoes make an ideal hors d'oeuvre when they are presented with boiled cuttlefish or with slices of other fish.