



Code:	01-212 - 01-215		Pcs/Box:	6 - 6
Format:	1/1 - 3/1	Tin	Gauge:	6-8 - 20/22
Net weight:	780g - 2500g		MPT:	36 months

Main Ingredients

Fresh 40/50 gauged artichokes, sunflower oil, garlic, pepper, natural flavourings.

Organoleptic Characteristics

Colour: light green, typical of a product that is processed when fresh.

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

Look and Texture: fresh artichokes cut in half, without broken or scaled units.

Instructions fo Preservation

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 conservation of the opened product.

Nature 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. The removal of the external leaves and the treatment with fresh natural flavourings guarantee a light and delicate sauce that does not cover the characteristic taste of the artichoke.

Why Buy this Product?

The absence of vinegar in the receipt allows to maintain the features of fresh artichokes (that is extremely versatile for any use throughout the year), in the desired quantities, which avoids waste of product and allows to lower costs. The treatment without parsley allows the chef to personalise and refresh this product with mint, parsley, chilli, etc.

Concerned Customers

Pizzerias, restaurants, hotels, taverns, sandwich bars and bars are some of the premises to which this product can be proposed. Bakeries and rotisseries can also be a good alternative.

Way to use

Drain the product from oil and use it as if it had just been cooked; treated with garlic and parsley, battered and fried, or left in the oven to gratin, or even as it is in buffets, with appetizers or in sandwiches, pizzas and bruschettas.

Chef's Ideas and Suggestions

Spring Pilchards – spread some oil on the bottom of a baking dish, cover it with a layer of fresh eviscerated, filleted pilchards, a layer of drained artichokes and a layer of thinly sliced emmenthaler and continue with different layers up to the rim of the dish completing the last layer with cheese. Powder with breadcrumbs, season with extra virgin olive oil and put in the hot oven (with final gratin) for 30 minutes and 180°C.