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|--------------------|--------|-----|-----------------|-----------|
| <b>Code:</b>       | 01-227 |     | <b>Pcs/Box:</b> | 12        |
| <b>Format:</b>     | 1 1/2  | Bag | <b>Gauge:</b>   | 18/20     |
| <b>Net weight:</b> | 1500g  |     | <b>MPT:</b>     | 36 months |

### Main Ingredients

Fresh artichokes, sunflower oil, garlic, spices, aromatic herbs.

### 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 slices, 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 but 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. Their external leaves are removed, the artichokes are cut into small regular slices and they are treated with fresh natural flavourings in order to guarantee a light and delicate sauce that does not cover the characteristic taste of the artichoke.

### Why Buy this Product?

The bag package gives to the product numerous strong points such as: reduced dimensions, convenient tear opening, higher percentage (>80%) of drained weight. Do not forget that the bag permits reduced pasteurization and prevents further stress to the artichokes, maintaining the original quality of the product. Born to be an ingredient for pizza and sandwiches, these artichokes can be used as side dish too.

### 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. It can be seasoned with garlic and parsley, battered and fried, or cooked in the oven with a gratin, or even as it is in buffets, with appetizers or in sandwiches, pizzas and bruschettas.

### Chef's Ideas and Suggestions

**Artichoke Rolls** – Cut meat fillet in thin slices and make them thinner with a tenderizer. Lay a slice of ham and a quarter of artichoke on each meat slice. Roll and tie with a string. Put the rolls in a pan with some butter and allow them to brown. Add salt and some water from time to time to complete the cooking. Serve hot in their sauce.