

## *“Capriccio alla zingara” vegetable mix*



<b>Code:</b>	01-334		<b>Pcs/Box:</b>	12
<b>Format:</b>	1 1/2	Bag	<b>Gauge:</b>	22/24
<b>Net weight:</b>	1450g		<b>MPT:</b>	36 months

### Main Ingredients

Fresh red and yellow peppers, champignon mushrooms (*Agaricus bisporus*), Straw mushrooms (*Volvaria volvacea*), green filled olives, capers, sunflower oil, salt.

### Organoleptic Characteristics

**Colour:** bright and typical for every kind of vegetable included in the recipe.

**Taste and Smell:** well assorted and typical of the included vegetables, without strange smells or tastes.

**Look and Texture:** the product is fleshy and fragrant under every aspect. The peppers are cut in thin threads, and the champignon mushrooms into slices.

### Instructions fo Preservation

Store the bags in a cool, dry place, far from heat; after opening, put the product inside a case and keep it 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.

## ***“Capriccio alla zingara” vegetable mix***

### **Nature and Characteristics of the Product**

A mix of well-assorted vegetables, simple but highly effective, carefully calibrated (peppers, cut into cubes 2x2) and processed to provide the best result in terms of performance and visual impact. The lack of vinegar allows the product to be used in every cooking area.

### **Why Buy this Product?**

The classic side dish for each occasion; its convenience and practicality are incomparable. The bag package gives to the product numerous strong points such as: reduced dimensions, convenient opening tear, high percentage ( >80%) of drained weight. The bag allows a reduced pasteurization and prevents further stress to the mushrooms and vegetables, maintaining the original quality of the products. Last but not least, the chance of using this vegetables all through the year thanks to the long shelf-life guaranteed by the bag is surely noteworthy.

### **Concerned Customers**

Pizzerias, restaurants, snack bars, holiday farms, inns and alpine refuges are primary target. Bars, fast foods, rotisseries, sandwich bars and bruschetterias should also be taken into account.

### **Way to use**

Its classical use is with veal escalope and mezze penne for pasta alla zingara, but can be used with creativity for hors d’oeuvres, salads, or fillings for sandwiches and toasts with cheese or ham. It is excellent on pizzas.

### **Chef’s Ideas and Suggestions**

**Gipsy Cuttlefish** – Boil big cuttlefish, allow them to cool and cut them in one-centimetre threads. Drain “Fantasia alla zingara” and add to the same quantity of cuttlefish. Season with extra virgin olive oil, salt, pepper, lemon and spread a great quantity of moulded parsley.