



Code:	01-231 - 01-214		Pcs/Box:	6 - 6
Format:	1/1 - 3/1	Tin	Gauge:	6-8 - 22/24
Net weight:	780g - 2500g		MPT:	36 months

Main Ingredients

Fresh artichokes, sunflower oil, garlic.

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: artichokes with stem, gauged and without hard woody leaves.

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 artichokes from Puglia belong to the variety "mammola mille foglie", they are carefully selected, their external leaves are removed by hand, and they are gauged and processed only when fresh, at the best moment of harvesting, between March and April. The cleaning of the stem is also made by hand with a rasp, which gives the product a home made look.

Why Buy this Product?

This is a versatile product, to be used as if it was fresh, and available all through the year. It can be used for valuable hors d'oeuvres and side dishes. The traditional recipe from Lazio allows the chef to personalise and refresh this product with mint, parsley, chilli, etc. This is ideal when you want to vary the proposal of vegetable dishes, in buffets, or to manage emergency at acceptable costs. The 1/1 tin contains an average of 6/7 artichokes; the 3/1 tin contains 23/24 artichokes, disposed by hand in order to keep the flowers and stems intact. Mechanical packaging only allows to insert 17-18 pieces.

The 1/1 tin is very practical thanks to its easy opening.

Concerned Customers

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

Way to use

Drain the product from oil and use it in your favourite recipe as if it was fresh; it can be steamed, treated with garlic and parsley, cut in four parts, battered and fried, or cooked in the oven with a gratin. These artichokes are excellent as they are, with a carpaccio of bresaola and parmesan slivers.

Chef's Ideas and Suggestions

Spring Pie – cover a mould with puff pastry and pour upon it the filling you will obtain by mixing 400 g of ricotta, 2 eggs, 150 g of ham sliced in threads, 200 g of Ginos' "grancrema di carciofi", salt and pepper. Decorate with quarters of "carciofi alla romana", paint with whipped eggs and leave in the oven at 200 degrees for 30 minutes. Serve hot as a hors d'oeuvre.