



<b>Code:</b>	01-237		<b>Pcs./Cart:</b>	6
<b>Format:</b>	1/1	Tin	<b>Pieces:</b>	210 / 230
<b>Net Weight:</b>	860 g		<b>MPT:</b>	36 months

### Main Ingredients

Baby onions “maggioline”, white balsamic vinegar cream, sugar, curry.

### Organoleptic Characteristics

**Colour:** golden.

**Flavour and smell :** perfect match between the baby onions with the balsamic condiment and with the exotic touch of curry.

**Aspect and texture:** “little pearls” of onions with the homogeneous size and a compact texture in perfect contrast with the white glaze.

### Storage Instructions

Store in a cool, dry place away from sources of heat; after opening place in a fridge (0-4°C) and consume within few days.

### Origin and characteristics of the product

Crunchy baby onions “maggioline”, selected in advance and then glazed in a reduced cream of white balsamic, enriched with a touch of curry.

### Why buy this Product?

They are born to amaze and they represent, without doubt, the excellence among the line “open and enjoy” and are a valid alternative to the usual appetizers and side dishes. It is also an appetizing and delicious variation to the common snacks offered during the legendary period of the 'Happy Hour.' The fact they are already known among the “Top Quality” products highlights the goodness of these baby onions which are absolute protagonists of the gastronomic delights of Ginos' products.

### Concerned Customers

The main sales targets are bars, wine bars, delis, pizza places, restaurants and hotels whose aim is to distinguish themselves from the competition, offering a unique, classy product.

### Way to use

Appetizing protagonists as accompaniment to aperitifs, sausages, cheeses, boiled meat and roasted meat; ideal in buffets, excellent for producing tarte-tatin, puff pastry savories and smoked fish and carpaccios, or wherever the imagination leads you to. Excellent match with many dishes of the Ethnic cuisine .

