

## “Cuordicipolla” – Red Onions spread 1/1



<b>Code:</b>	03-264		<b>Pcs./Cart:</b>	6
<b>Format:</b>	1/1	Plastic bottle	<b>Portions:</b>	as you like
<b>Net weight:</b>	570g		<b>MPT:</b>	30 months

### Main Ingredients

Red onions (70%), water, sugar, sunflower oil, salt.

### Organoleptic Characteristics

**Colour:** dark read

**Taste:** typical of the red onion, with a tasty caramelized fragrance.

**Aspect:** nice and creamy.

### Storage Instructions

Store the bottle in a cool, dry place far from heat; after opening, keep in the refrigerator (0-4° C) and eat rapidly.

### Origin and Characteristics of the Product

Product is made by 70% of fresh red onions. The blending with the rest of the ingredients and the caramelization allows the product to remain creamy and homogeneous.



## **“Cuordicipolla” – Red Onions spread 1/1**

### **Why buy this Product?**

For the onions lovers this cream represents the right combination between sweetness and versatility. A nice opportunity to create new recipes or to garnish several dishes.

The selection of the raw material, and the caramelization process maintain the freshness and the fragrance of the final product. It is a cream, ready to use, that can be used in the kitchen, saving a lot of time for preparation, or can be placed directly onto the table for your customers, thanks to the practical squeezer. Remember to store it into the fridge after using

### **Concerned Customers**

Thanks to the convenient packaging, this product can be successfully proposed in the best “Street food” places, pizzeria, bars and pubs where the consumption of gourmet fast food dishes are still growing

### **Way to use**

Excellent product to garnish buschetta, sandwich or pizzas, or to be used as a spread sauce with hamburgers, focacce and it is perfect with red and white meat, sausage or with a cheese plate. Particularly recommended as a delicious appetizer with duck foie gras, or as a topping for a pizza gourmet .

### **Chef’s Ideas and Suggestions**

#### **Fried escalope with Red Onions**

Seasoned the escalopes with salt, pepper and nutmeg. Put the slices in a skillet and gently fried over 3-4 minutes, per each side.

Place each foie gras escalope onto a warm slice of toasted bread, previously garnished with Cuordicipolla Red onion cream and decorate the plate with warm potato pure. Drizzle with fried leaves of parsley and maple syrup, if you like.