

## *La Viola – Velvet onions in jar*



**Code:** 01-240  
**Format:** Glass Jar  
**Net weight:** 1550 g

**Pcs./Cart:** 2  
**Portions:** 20-22  
**MPT:** 30 months

### **Main Ingredients**

Velvet onions , sunflower oil, EVOO, sugar, salt.

### **Organoleptic characteristics**

**Colour:** velvet

**Flavour and smell:** typical sweet taste, with a hint of EVOO.

**Aspect and Consistency:** onions hand made sliced about 2 cm thick, with a crunchy consistency.

### **Storage suggestions**

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. The addition of oil can only protect from air oxidation and mould and it does not guarantee the safe storage of the produce once opened.

### **Origin and characterisits of the product**

Velvet onion processed from fresh raw material and hand-cut in slices; then it is filled in a glass jar, enriched with a blend of good quality oils.

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### **Why buy this product?**

Product obtained exclusively from fresh vegetables, chopped by hand like the traditional way and that can be proposed as a typical house made antipasto (“Antipasto della casa”). The product is especially appreciated for its ease of use, the excellent crunchy taste of the onion and the appetizing texture which makes it a genuine and crispy side dish; These valuable features, together with the low cost, is the perfect offer to the most discerning customers, during the whole year.

### **Concerned customers**

The appetizer in question is of considerable interest to any gastronomic enterprise: delis, restaurants, bars, taverns and family restaurants are only some of the countless outlets to aim at.

### **Way to use**

Bearing in mind the typical home-made type of manufacture of this product, we feel this product would go well with boiled meat, carpacci (raw meat), salami and cheese. It is always excellent served in the buffets and would be valued as topping for pizzas and facaccias gourmet.

