



Code:	03-269		Pcs./Cart:	6
Format:	3/4	jar	Portions:	8-10
Net Weight:	500g		MPT:	36 months

Main ingredients

Rapini, sunflower seed oil, salt, garlic, chili pepper.

Organoleptic characteristics

Color: green.

Flavor and perfume: intense, rich, with hints of garlic and chili pepper to accompany.

Appearance and Texture: smooth cream, finely chopped.

Avvertenze per la conservazione

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 mold and it does not guarantee the safe storage of the produce once opened.

Natura e caratteristiche del prodotto

Rapini are the newly developed inflorescences on the top of turnips and have always been a typical dish of Neapolitan and Roman cuisine. Freshness and authenticity, which have always been the cornerstone of Ginos' products, are completely preserved during the process required for the creation of this valuable pesto.

Argomentazioni di vendita

Very popular and appreciated in central and southern Italy, rapini are proposed in the best recipe, typical of Mediterranean cuisine. The use of fresh raw materials, simple and genuine ingredients, together with the use of the practical glass jar, give the Ginos' Rapini pesto extreme versatility and practicality of use. Always available, in the desired quantities, throughout the year.

Clientela interessata

Pizzerias, trattorias, delicatessens, sandwich bars, restaurants, bars, taverns, wine bars are just some of the many possibilities to aim at.

Modi d'uso

Ideal as a condiment for orecchiette "alla carrettiera", risotto with clams, green gnocchi, crostini with salmon, white pizzas, baked pasta, pies, fillings for fresh pasta and much more...

Idee e suggerimenti dello chef

Vesuvian rigatoni pasta - In a pot full of water, boil the rigatoni pasta and finish the cooking by stirring it in a pan with the Rapini pesto and some Ginos' chickpeas.
Serve completing with scales of Pecorino Romano cheese and a sprinkle of chili pepper.
If you want to enrich the dish, you can also add some Provolone cheese. Just add it (previously chopped) in the final stage of cooking when you add the pesto to the rigatoni pasta.