



<b>Code:</b>	01-206		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Pieces:</b>	6/8
<b>Net weight:</b>	780g		<b>MPT:</b>	36 months

### Main Ingredients

Sauerkraut, bacon, vinegar, flour, salt.

### Organoleptic Characteristics

**Colour:** light beige, with more or less intense nuances.

**Taste and Smell:** acidulous product with a typical cabbage scent.

**Look and Texture:** firm product, finely "julienne" sliced.

### 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.

### Nature and Characteristics of the Product

Healthy vegetable, rich in vitamin C and with a low carbohydrate content. Large cabbages are used for this preparation, once the green leaves and the core are eliminated, they are "julienne" cut and fermentation starts. When the fermentation is completed, the product is cooked and seasoned with bacon, flour and aromatic herbs following the traditional recipe from Trentino.

### Why Buy this Product?

This is not an expensive product and, being already cooked, it is ready for hot side-dishes. The good taste of sauerkraut already processed with bacon and aromatic herbs joins the practicality of use, as it only needs warming with a little water (even in the microwave oven), which make you spare the long cooking process sauerkraut needs.

### Concerned Customers

Thanks to its typicalness, sauerkraut is certainly an interesting product for restaurants, taverns and alpine refuges that want to propose such a peculiar recipe. We also find great interest and valuable partnerships in pubs and public houses that serve this product with frankfurters or smoked pork chops.

### Way to use

Use as it is, adding a little water, warming it just for a few minutes. If you wish to obtain a sweeter taste, we suggest you to add a glass of milk and a 2 centimetre apple slice during the preparation.

### Chef's Ideas and Suggestions

**Roasted pork Trentino fashion** – Bake a pork roast. Filter the sauce, put it in a pan and cook on a low flame. Add 2 tins of Ginos' sauerkraut and 250 g of cored prunes. When the sauce is hot, spread it on thin slices of roasted pork, and cover the result with sauerkraut and prunes. Serve warm with a good beer.