



Code:	01-103		Pcs/Box:	6
Format:	1/1	Tin	Portions:	12/14
Net weight:	750g		MPT:	36 months

Main Ingredients

Fresh 50/60 gauged artichokes, sunflower oil, water, salt, flavourings, spices, parsley.

Organoleptic Characteristics

Colour: light beige, with clear signs of grilling.

Taste and Smell: typical of the artichoke, with a characteristic grilled note.

Look and Texture: perfectly gauged, compact and crunchy chokes, with clear signs of grilling.

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. Oil addition can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

These fresh "Brindisi" artichokes are selected, gauged and grilled very rapidly, through an innovative grilling technique allowing to maintain the organoleptic characteristics of the product, its fragrance and crunchiness. The artichokes are then tinned with sunflower oil, spices and fresh aromatic herbs, as in the traditional recipe from Puglia.

Why Buy this Product?

This product is an effective proposal for the customers who are looking for a "home-made and genuine" product, similar to what one can cook at home. Certainly interesting, this products unites the quality of fresh artichoke to the excellent taste of the grilled product. It is useful for those who cannot cook with plates of grills (bars, public houses, etc).

Concerned Customers

The ideal target for this product are essentially rotisseries, pizzerias and restaurants. Pubs, sandwich bars, public houses and bruschetterias may also be interested in this product for the creation of tasty sandwiches.

Way to use

This is ideal for the creation of tasty hors d'oeuvres and as a complement for buffets and vegetarian dishes. It can obviously be used as a side dish for meat and fish.

Chef's Ideas and Suggestions

Tasty Artichokes – Roll each well drained artichoke in thin slices of bresaola, shape little bags that you will seal with blades of chive. Dispose on a plate, season with a vinaigrette and cover with some slivers of parmesan.