



Code:	01-106		Pcs/Box:	6
Format:	1/1	Tin	Portions:	10/12
Net weight:	700g		MPT:	36 months

Main Ingredients

Fresh Chicory, sunflower oil, salt, garlic, natural flavourings.

Organoleptic Characteristics

Colour: dark, intense red, with black nuances that are typical of a correct grilling.

Taste and Smell: the fragrances of chicory perfectly marry the grilled aroma to the greater advantage of a rich and delightful taste.

Look and Texture: whole tufts of chicory, soft and savory.

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 and it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

Fresh selected chicory without the external, harder leaves. Stems and cores are removed, and the chicory is grilled very rapidly in order to maintain the crunchiness of tufts. It is hand boxed and seasoned with sunflower oil, fresh aromatic herbs and spices. The result is a quality product, rich of taste and extremely captivating for the perfect fusion of the grilling aroma with the typical bitter taste of the chicory itself.

Why Buy this Product?

The main qualities of this product are its practicality of use, its immediate availability when fresh chicory is not available on the market, its reasonable costs, and above all, the chance of having a product that is already grilled when it is not possible to use a grill. Furthermore, this recipe does not use vinegar, which makes it the ideal product for vegetarian pizzas and for the variation of the vegetable offer.

Concerned Customers

The ideal customers for this kind of product are essentially pizzerias, rotisseries and restaurants. Pubs, sandwich bars, public houses and bruschetterias will find this product interesting for the preparation of tasty sandwiches.

Way to use

This product is ideal for completing cold meat hors d'oeuvres, and in buffets. It is excellent for the preparation of inviting pizzas, bruschettas and rich sandwiches or as a simple side dish for meat or fish.

Chef's Ideas and Suggestions

Montanaro hors d'oeuvre – brown a slice of fresh salami in a non-stick pan, spray some vinegar over it (preferably balsamic vinegar) and allow it to dry off. Serve it with a piece of hardened polenta and with the grilled chicory heated on a plate or on a non-stick pan.