



Code:	03-203 - 03-215		Pcs/Box:	6 - 12
Format:	1/1 - 3/4	Tin - Glass Jar	Portions:	12/15 - 10/12
Net weight:	800g - 510g		MPT:	36 months

Main Ingredients

Asparagus, sunflower oil, water, potato starch, garlic, pepper.

Organoleptic Characteristics

Colour: a beautiful green homogeneous colour, without darker parts.

Taste and Smell: typical of asparagus, extremely soft and delicate.

Look and Texture: creamy mixture with asparagus tops (about 40%).

In the glass jar version, the product is completely creamy, perfectly spreadable: a soft cream without lumps or hard parts.

Instructions fo Preservation

Store the jars(tins) in a cool, dry place, far from heat. After opening, keep refrigerated (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

The product is made exclusively with first choice green asparagus. The main ingredient is Spanish and this is a guarantee of quality. The final result is made out of a 60% basis of soft cream and of a 40% of asparagus cut into pieces.

Why Buy this Product?

This mixture, made out of great quality Spanish asparagus is 60% creamy, while the remaining part is made out of whole asparagus tops (40%). The colour is similar to fresh asparagus, the taste is firm, as the product does not have broth or addictive aftertastes. It is ideal to change the proposals of the traditional menu with smalls costs and to manage possible emergencies in the kitchen. It is a ready to use product that allows the customer to spare the long work necessary to obtain a seasoning with fresh asparagus. It is available throughout the year in the desired quantities. The tins are very practical thanks to their easy opening.

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Concerned Customers

Bruschetterias and public houses are certainly a valuable target because of the easy use of this cream in the preparation of sandwiches and bruschettas. The product is doubtlessly linked to the cuisine of restaurants, pizzerias, rotisseries, holidays farms and canteens where it can have many uses. Butcheries, producers of ravioli and bakeries certainly are excellent alternatives for the sale.

Way to use

Excellent cream to whip Milanese risottos, for pizzas, sandwiches and bruschettas, to make omelettes, for the preparation of sauces and pasta dishes or for the filling of light ravioli (with ricotta and parmesan). It is ideal for the filling of salted pastries.

Chef's Ideas and Suggestions

Spring Crespelle – Spread some previously prepared crespelle with “Grancrema di asparagi”, then lay over the each crespella a slice of ham and a slice of melted cheese, fold them twice, put them in a pyrex dish and cover with abundant Grancrema di formaggi e besciamella. Leave in the 180° oven for 20 minutes to gratin.

Asparagus Lasagna - add "Grancrema di asparagi" to previously prepared béchamel, make layers of this mixture, alternating it to ham, fresh tomato and layers of puff pastry.

Asparagus Cream - melt 50 g of butter in a pan, add 50 g of white flour, a pinch of salt and pepper, toast everything on a low flame; add a litre of broth and cook everything for 15 minutes. Then add 300 g of “grancrema di asparagi”, 100 g of cream, and two yolks. Serve with croutons.