



<b>Code:</b>	03-201		<b>Pcs/Box:</b>	24
<b>Format:</b>	1/2	Tin	<b>Portions:</b>	8/10
<b>Net weight:</b>	400g		<b>MPT:</b>	30 months

### Main Ingredients

Cheeses: Fontal, Bavarian Emmenthaler, Parmesan, Maasdammer, Butter.

### Organoleptic Characteristics

**Colour:** cream white.

**Taste and Smell:** typical of cheese.

**Look and Texture:** the product is a thick and homogeneous cream, it is soft, without lumps and clots and therefore easily spreadable.

### Instructions fo Preservation

Store the jars in a cool, dry place, far from heat. Afer opening, keep refrigerated (0-4°C) and eat rapidly.

### **Nature and Characteristics of the Product**

Cream based on high quality varieties of cheese, that are guaranteed by origin marks and are here melted with butter.

### **Why Buy this Product?**

This is doubtlessly the most used cream in premises, which is due to the practicality of use of this product. The high quality of the cheeses melted here, their right point of aging, the balanced recipe and the delicate and new processing give the product a full taste and an ideal creaminess for the use in the kitchen and in pizzerias. It is ideal to change the proposals of the traditional menu with small costs and to manage possible emergencies in the kitchen thanks to the high number of portions that can be obtained. This product is ready to use and allows the customer to spare the long time that is necessary to obtain a seasoning with fresh cheeses; therefore it is available throughout the year in the desired quantities. The packaging (1/2 kilos) avoids wastages and it is a synonym of practicality and freshness, thanks to its easy opening.

### **Concerned Customers**

The primary target are pizzerias, restaurants, producers of ravioli, bars, sandwich bars and bruschetterias. Rotisseries, fast-foods and public houses are also interesting alternatives.

### **Way to use**

Very widely used product: it is ideal in the preparation of main meals (pasta, gnocchi, rice, lasagna, cannelloni and polenta). It is also excellent in the preparation of meats and vegetables, or to garnish canapés, eggs, pizza, focaccias, bruschettas and vole-au-vent.

### **Chef's Ideas and Suggestions**

**Gratin Cannelloni** – fill al dente cannelloni with a well amalgamated filling of meat, parmesan, parsley, garlic, breadcrumbs and eggs. Lay them in a pyrex dish, cover them with abundant Ginos' "Gran Crema Formaggi" and béchamel, leave in the oven for 10 minutes, allow to gratin and serve very hot.

**Polenta Flan** - in a flan mould alternate layers of cold and sliced polenta to layers of cheese cream, cream and gorgonzola cubes and leave in the oven to gratin. It can be served with pore mushroom and truffle sauce at the bottom of the dish.