



Code:	03-205		Pcs/Box:	6
Format:	1/1	Tin	Portions:	12/15
Net weight:	800g		MPT:	36 months

Main Ingredients

Red Chicory, sunflower oil, water, onion, red wine, salt, white wine vinegar, pepper, garlic.

Organoleptic Characteristics

Colour: brick red, slightly browned.

Taste and Smell: typical of red chicory without strange tastes and smells.

Look and Texture: the product is "julienne" sliced and excellently blended.

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 in an open tin.

Nature and Characteristics of the Product

This product is prepared with red chicory of the "Spadone" variety. Carefully selected and "julienne" sliced, the chicory is abit fried with onions and slightly stewed with strong red wine and spices. This recipe gives the preparation a firm and round taste with the typical bitter aftertaste of chicory.

Why Buy this Product?

This seasoning was initially proposed only in the Italian regions where red chicory is a part of local cuisine, but is now recognized as one of the world appreciates Italian specialities. The quality of this chicory, that is a bit fried with onions and strong red wine makes this cream a precious product, certainly interesting as it can be used in any culinary occasion.

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 artichokes. It is available throughout the year. The tins are very practical thanks to easy opening.

Concerned Customers

This product was launched in the élite restaurants years ago, and now it's known and appreciated everywhere. Bruschetterias and pubs are certainly a valuable target for the easy use of the cream in the preparation of sandwiches and bruschettas. This product is certainly linked to the cuisine of pizzerias, rotisseries and restaurants, holiday farms and canteens, where it is employed for different purposes. Butcheries, producers of ravioli and bakeries certainly represent excellent alternatives of sale.

Way to use

This product is an excellent basis to cook risottos, tagliolini and flans in general. Add slices of speck and “grancrema di noci” in order to obtain a complete and delicious seasoning. If you mix this product with parsley and eggs, it is an excellent filling for ravioli, crespelle, panzerotti.

This is the only cream that needs to be put in the saucepan at the beginning of the cooking process in order to allow the contained wine to dry off.

Chef's Ideas and Suggestions

Fantastic Tagliolini – fry 4 or 5 prawn tails per person in a pan with oil, garlic and parsley and add 2 spoonfuls of “grancrema di radicchio” and a little Ginos’ “fumetto di crostacei” previously diluted in water. Drain the tagliolini and make a sauté in this sauce.

Red Chicory Risotto – brown a finely sliced onion, add “grancrema di radicchio”, rice and allow to toast. Add meat broth and complete the cooking. When the cooking is over, whip the risotto with extra virgin olive oil and spread over some freshly minced black pepper.