

"THE KITCHEN"

by Caruso Rosalia

Via Vinca, 6

50051 Castelfiorentino

DATA SHEET

WILD BOAR PATE

INGREDIENTS:, WILD BOAR MEAT 65%, RED ONIONS, 100% ITALIAN EXTRA VIRGIN OLIVE OIL, POTATOES, RED WINE, **BUTTER**, CARROTS, **CELERY**, SALT, BLACK PEPPER

COOKING PROCESS:

WE PREPARE SAUTE WITH ONIONS AND GARLIC IN EXTRA VIRGIN OIL AND COOK ALL FOR ABOUT 1 HOUR. WE ADD THE MEAT IN PIECES AND THE WINE. WE LET BOIL FOR AN HOUR. AFTER THAT WE ADD THE PREVIOUSLY BOILED POTATOES, SALT, PEPPER, AND CONTINUE COOKING FOR 1 HOUR. THEN PUT ALL IT IN GLASS JARS, WE DO A STERILIZATION IN AUTOCLAVE.

THE PRODUCT HAS A SHELF LIFE OF 24 MONTHS

HIGHLIGHTED INGREDIENTS MAY CAUSE ALLERGIES AND INTOLERANCES

MAY CONTAIN TRACES: FISH, CELERY.