

DATA SHEET

Pheasant pate with the "Vernaccia di San Gimignano"

INGREDIENTS:

65% pheasant meat

Onions

100% Italian Extra Virgin Olive Oil

Potatoes

White Wine Vernaccia di San Gimignano 0.50%

Butter

Garlic

Sea 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.