

DATA SHEET

TUSCAN CROUTON

INGREDIENTS:

CHICKEN LIVERS AND HEARTS
100% ITALIAN EXTRA-VIRGIN OLIVE OIL
ONIONS
TOMATO PULP
WHITE WINE
CAPERS
ANCHOVY
CARROT
CELERY
SALT
BLACK PEPPER

COOKING PROCEDURE:

WE COOK THE ONIONS, CARROTS, AND CELERY WITH AN EXTRA VIRGIN OLIVE OIL, ADD THE CHICKEN LIVERS AND HEARTS PREVIOUSLY BOILED WITH THE WINE AND BOIL FOR AN HOUR. THEN WE ADD THE TOMATO PULP, SALT, PEPPER, CAPERS AND ANCHOVIES AND FINISH COOKING. WE THEN PUT THE RAGOUT IN THE JARS AND STERILIZE IN AN AUTOCLAVE.

SHELF LIFE 24 MONTHS

IT DOES NOT CONTAIN COLOURINGS OR PRESERVATIVES.

**THE HIGHLIGHTS INGREDIENTS CAN CAUSE ALLERGIES AND INTOLERANCES
MAY CONTAIN TRACES OF: MILK.**

Average nutritional values per 100 g of product: Energy 1160 kj (281 kcal)
Fat 26.9 g (of which saturated fatty acids 7.5 g) - Carbohydrates 1.9 g
(of which sugars 1.9 g) - Proteins 7.8 g - Salt 0.96 g