

DATA SHEET

"CINTA SENESE DOP" CROUTON

INGREDIENTS:

PORK LIVER (CINTA SENESE DOP) 45%
ONION
100% ITALIAN EXTRA VIRGIN OLIVE OIL
"CINTA SENESE DOP" PORK MEAT 5%
TOMATO PULP
WHITE WINE
CAPERS
ANCHOVY
BUTTER (MILK)
CELERY
CARROTS
SALT
PEPPER

COOKING PROCEDURE:

WE BOIL THE LIVER IN WATER. WE CUT IT AND ADD TO THE ONION, CELERY AND CARROTS PREVIOUSLY FRIED, THE WHITE WINE AND BUTTER. BOIL EVERYTHING, ADD THE TOMATOES AND AT THE END OF COOKING ADD CAPERS AND ANCHOVIES. SO WE PUT THE RAGOUT IN JARS AND STERILIZE IN AN AUTOCLAVE.
SHELF LIFE 24 MONTHS
IT DOES NOT CONTAIN PRESERVATIVES OR COLOURINGS.

THE HIGHLIGHTS INGREDIENTS CAN CAUSE ALLERGIES AND INTOLERANCES

Average nutritional values per 100 g of product: Energy 1295 kJ (313 kcal)
Fats 29.9 g (of which saturated fatty acids 8.5 g) - Carbohydrates 1.8 g
(of which sugars 1.8 g) - Protein 9.3 g - Salt 0.90