

DATA SHEET

“IL MAGNIFICO” RAGOUT

Ingredients:

TOMATO PULP
RED ONION
BEEF MEAT “VITELLONE BIANCO DELL’APPENNINO CENTRALE IGP”
CHIANINA BREED 20%
100% ITALIAN EXTRA VIRGIN OLIVE OIL
PORK MEAT (CINTA SENESE DOP) 15%
CHIANTI RED WINE
PARSLEY
CARROTS
CELERY
ROSEMARY
LAUREL
SALT
PEPPER

COOKING PROCEDURE:

WE FRY ONION, CARROTS, PARSLEY AND CELERY WITH AN EXTRA VIRGIN OLIVE OIL FOR ABOUT 2 HOURS. ADD THE MEAT AND CHIANTI RED WINE, TOMATO PULP, SALT AND PEPPER, BOIL FOR 2 HOURS. HALF AN HOUR BEFORE REMOVING FROM THE HEAT, ADD THE ROSEMARY AND THE LAUREL LEAVES. WE PUT THE RAGOUT IN THE GLASS 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: FISH, MILK.

Average nutritional values for 100g of product: Energy 519 kj (125 kcal),
Fats 9.8g (saturated fatty acids 2.5g), Carbohydrates 3 g (of which sugars 3),
Protein 6,2g, salt 0.79 g