

DATA SHEET

Wild Boar Ragout

INGREDIENTS: TOMATO PULP, WILD BOAR MEAT 35%, 100% ITALIAN EXTRAVIRGIN OLIVE OIL,
RED ONIONS, CARROTS, RED WINE, **CELERY**, PARSLEY, SALT,
SPICES (CORIANDER FRUITS - CINNAMON - CLOVES - NUTMEG - GINGER)
SULTANA ,PINE NUTS, BLACK PEPPER

COOKING PROCESS:

WE PREPARE SAUTE WITH VEGETABLES (ONIONS - CELERY AND PARSLEY) IN EXTRA VIRGIN OLIVE OIL AND COOK ALL FOR ABOUT 2 HOURS. WE ADD THE MEAT AND THE WINE. WE LET BOIL FOR AN HOUR. AFTER THAT WE ADD THE TOMATO PULP, SALT, PEPPER, WE CONTINUE COOK ALL FOR OTHER 2 HOURS. ONCE REANDY WE PUT THE PRODUCT IN GLASS JARS AND WE DO A STERILIZATION IN AUTOCLAVE.

THE PRODUCT HAS A SHELF LIFE OF 24 MONTHS.

DOES NOT CONTAIN PRESERVATIVES AND COLORINGS.

HIGHLIGHTED INGREDIENTS MAY CAUSE ALLERGIES AND INTOLERANCES

MAY CONTAIN TRACES: FISH, MILK.