

DATA SHEET

DEER RAGOUT WITH JUNIPER BERRIES

INGREDIENTS:

65% DEER MEAT

EXTRA-VIRGIN OLIVE OIL 100% ITALIAN

RED ONIONS

RED WINE

CARROTS

CELERY

SALT

BLACK PEPPER

JUNIPER BERRIES 5%

SAGE

GARLIC

SPICES (CORIANDER FRUITS - CINNAMON - CLOVES – NUTMEG - GINGER)

COOKING PROCEDURE:

WE LET THE VEGETABLES (ONIONS – CELERY - CARROTS) BROWN IN EXTRA VIRGIN OLIVE OIL FOR ABOUT 2 HOURS. WE ADD THE FLAVORED MEAT AND THE WINE. WE LET BOIL FOR AN HOUR. AFTER WHICH WE ADD SALT, PEPPER AND SPICES, WE CARRY THE COOKING FOR OTHER 2 HOURS. THEN WE PUT THE PRODUCT IN GLASS JARS AND WE DO A STERILIZATION IN AUTOCLAVE.

THE PRODUCT HAS A DEADLINE OF 24 MONTHS.

DOES NOT CONTAIN PRESERVATIVES AND DYES.

HIGHLIGHTED INGREDIENTS MAY CAUSE ALLERGIES AND INTOLERANCES

MAY CONTAIN TRACES: FISH, MILK.