

DATA SHEET

“IL NOBILE” RAGOUT CHIANINA AND PORK WITH MEDITERRANEAN FLAVOURS

INGREDIENTS:

40% “VITELLONE BIANCO DELL’APPENNINO CENTRALE” PGI CHIANINA BREED MEAT

25% PORK MEAT

EXTRA-VIRGIN OLIVE OIL 100% ITALIAN

RED ONIONS

RED WINE

CELERY

CARROTS

SALT

ROSEMARY

LAUREL

SAGE

BLACK PEPPER

COOKING PROCEDURE:

WE LET THE VEGETABLES (ONIONS – CELERY - CARROTS) AND HERBS 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 AND PEPPER, 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.

