

# DATA SHEET

## FINANZIERA SAUCE WITH TRUFFLE

### INGREDIENTS:

VEAL

CHICKEN LIVERS

MUSHROOMS

EXTRA-VIRGIN OLIVE OIL 100% ITALIAN

WHITE WINE

BUTTER (MILK)

BOLETUS MUSHROOMS

OIL FLAVOURED WITH TRUFFLE

GROUND TRUFFLE (TUBER ALBIDIUM PICO) 0,5%

SALT

BLACK PEPPER

### COOKING PROCEDURE:

WE LET THE VEAL BROWN IN EXTRA VIRGIN OLIVE OIL FOR ABOUT 1 HOUR. WE ADD THE ALL THE MUSHROOMS AND THE WINE. WE LET BOIL FOR AN HOUR. AFTER WHICH WE ADD SALT AND PEPPER, THEN WE ADD BOILED CHICKEN LIVERS, WE CARRY THE COOKING FOR HALF AN HOUR.FINALLY, WE FINISH THE PRODUCT WITH TRUFFLE AND OIL FLAVOURED WITH TRUFFLE, 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.**