

DATA SHEET

PORK RAGOUT WITH DRIED PLUMS

INGREDIENTS:

65% PORK MEAT

EXTRA-VIRGIN OLIVE OIL 100% ITALIAN

RED ONIONS

WHITE WINE

FORTIFIED WINE

CARROTS

DRIED PLUMS 5%

CELERY

SALT

BLACK PEPPER

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 DRIED PLUMS, 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.