



Code:	06-004		Pcs/Box:	6
Format:	1/1	Tin	Portions:	6/8
Net weight:	800g		MPT:	36 months

Main Ingredients

Onions, water, sunflower oil, salt, wine vinegar, pepper, garlic.

Organoleptic Characteristics

Colour: cream white, with variable nuances.

Taste and Smell: slightly sweet, typical of onions.

Look and Texture: fresh finely minced onions, without peels, blended with oil and spices.

Instructions fo Preservation

Store the jars in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

This product is made with fresh, peeled, finely minced white onions that are blended with oil, spiced, and fresh aromatic herbs.

Why Buy this Product?

This is a simple and tasty soup, of French origin, which is nowadays almost impossible to find in our menus. Ginos'proposal is a preparation that allows the customer to spare the long preparation process that would be necessary otherwise to obtain a good onion soup. This inexpensive product may become an interesting main course for fixed price menus and guarantee extremely interesting earning margins. It is easy to personalize with emmenthaler cheese, chives and croutons.

Concerned Customers

This product is certainly interesting for alpine refuges, restaurants, typical inns, hotels and taverns. As any soup, it makes a valuable proposal for wine bars proposing hot dishes.

Way to use

Add a litre of water to the content of a tin. Cook for 15 minutes on a low flame. Share it out in terracotta bowls, spreading some grated emmenthaler cheese upon them and leave in the oven for 3 minutes; serve with croutons. As an alternative, you may fill the bowls with warm soup, garnish with slivers of parmesan, spread some minced parsley, cover the bowls with puff pastry and paint with yolk, leave in the 200°C oven for 15 minutes and serve very hot.

Chef's Ideas and Suggestions

Terramare Soup - Dilute the soup as indicated, then, with an immersion blender, mix the soup in the pan until it becomes very thick (continue cooking if necessary). Make a sauté with 5-6 prawn tails per person with a clove of garlic in a pan. serve the soup with the prawns laying in the middle of the dish and a cross of extra virgin olive oil. Spread some parsley over the dish.