

MEAT SAUCE (RAGÙ)

PRODUCT CHARACTERISTICS



Recipe: at Silene, meat sauce, or ragù, is still made the way tradition demands. Well-aged meat is sautéed together with onion, garlic and parsley. A dash of good-quality red wine and our best home-grown tomatoes make this a light, easily digestible ragù, rich in flavor.

Ingredients: mixed beef and pork meat (70%), peeled tomatoes (15%), tomato purée (3%), onion, garlic, parsley (3%), vegetable broth (7%), Silene extra virgin olive oil from pitted olives (2%), salt, pepper, red wine.

Storage: store at a temperature between 0° and 4° C. Once opened, keep refrigerated and consume within 2 days.

Cooking instructions: empty ragù into a pot and heat. Ideal for first courses and for all kinds of homemade pasta.

Weight: 210 gr

Expiration: as this is a homemade product, use shortly after opening.

Produced by Silene. Worldwide delivery.

SCOTTIGLIA

PRODUCT CHARACTERISTICS



Recipe: Scottiglia is a typical Tuscan dish, a tasty sauce of red and white meats with Mediterranean tomatoes and aromas. It is simmered for hours on low heat, according to ancient peasant traditions. Considered as a soup, Scottiglia has a strong and bold flavor.

Ingredients: beef, pork, turkey, duck, chicken, guinea-hen (70%), peeled tomatoes (25%), tomato purée (3%), onion, parsley, garlic, red pepper, sage, Silene extra virgin olive oil from pitted olives (2%), salt, pepper, red wine.

Storage: store at a temperature between 0° and 4° C. Once opened, keep refrigerated and consume within 2 days.

Cooking instructions: empty the sauce into a pot, add 200 cl of broth and bring to a boil. Ideal as a main course together with bread and parmesan cheese.

Weight: 210 gr

Expiration: as this is a homemade product, use shortly after opening.

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Silene