



Product information for hub - English Page

Product Name	Corfu Beer
Image (We recommend to check royalties)	
Brief description Max 1000 characters (to insert into products page)	<p>Corfu has also become widely known for the production of Real Ale, fresh beer, a kind of beer that is lately becoming more and more popular in the European market. The Corfu Beer is produced in a small brewery in the northwestern corner of Corfu and it is the authentic traditional beer brewed in the olden times, before chemical preservatives and pasteurizers were discovered. This is its difference from the industrialized beer .</p> <p>Corfu Beer is a 100 %natural "living" product. Natural because it contains only pure ingredients - water, barley malt, hops and yeast. "Living" because the yeast is not removed from the bottled product, nor is it pasteurized, resulting in retaining the beneficial properties of cerium and yeast while keeping the aroma of hops is not affected.</p> <p>The brewing process is performed the traditional way, while fermentation and maturation take place in special freeze tanks for several weeks. No chemicals, stabilizers or pigments are added in any stage of the production. The bottled product can be kept refrigerated only for a few days.</p>
Description	<p>The Corfu Microbrewery is situated in Arillas, in the northwestern corner of Corfu. The company began its operations amid crisis in 2009 with a production of 80,000 bottles of beer, 70,000 euros turnover and three employees . The production in 2012 was 500,000 bottles, while in 2013 it increased by 30%.</p> <p>The company started out with two ale with the tag of «Corfu Beer»: the Real Ale Special (reddish-beige with a fruity flavor) and Real Ale Bitter (brown, slightly bitter). In 2010, a new label, the «Ionian», was the first blond product tagged «Royal Ionian» and «Ionian Epos». In 2012 the industry produced the KOROIBOS, hosted as the official beer of Wetherspoon for the London Olympics.</p>
Recipes (insert almost one image for each recipe)	<p>The Corfu natural beer fits perfectly with traditional Corfiot meat products like the Noumpalo Foukamido and many Corfiot chefs combine them in original recipes. One of them is stuffed figs.</p> <p><u>Stuffed Figs with Corfiot beer cream and natural noumboulo recipe:</u></p> <p>The recipe uses dried figs soaked in a bowl with the natural blonde Corfu beer. Once softened they are cut in half and placed on a platter. For the filling mix 120gr Corfu Beer, 100gr Corfu honey and 4 egg yolks and stir over low heat until the mixture thickens. After the sauce is left to cool down add 225gr of fresh Corfu white cheese "mizithra". After homogenizing the cream add some fresh thyme and chopped noumboulo. Place cream in the refrigerator to cool well and then fill the figs and serve with thin slices of noumboulo.</p>
Well-Being Information (it can be also an interview)	"A pint a day keeps the doctor away" they say and they talk about Real Ale. Real Ale is a nutritious drink and daily consumption can provide you with
Nutrition Facts Information	Real Ale is rich in vitamin B, minerals, trace elements and antioxidants. The malt used



	is certified and high quality, while none of the ingredients are altered during the production process
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