

FOGLIE DI CAPPERO SOTT'OLIO EXTRA VERGINE DI OLIVA 60%



CODE	96435
COUNTRY OF ORIGIN	Italy, Sicily
WEIGHT	500 g

Leaves from the caper plant, grown and harvested on Pantelleria

DESCRIPTION	Caper leaves hand-picked on Pantelleria and preserved in extra virgin olive oil
APPEARANCE	Small to medium-sized, olive-green leaves with a firm texture
TASTE	Rich in flavour and vegetal aromatic notes
PRODUCER	KAZZEN - PANTELLERIA (TP) - SICILY
OUR SELECTION	A product by the Pantelleria-based company Kazzen, run by Marilena and Alessandro: since 2004, they have been dedicated to growing caper plants and Zibibbo grapes, a story of craftsmanship, passion and dedication to promoting and valuing these extraordinary products of the island
CURIOSITY	Caper leaves are harvested by hand, usually in late summer when they are firmest and most succulent, and are then first placed in brine and then preserved in oil
SUGGESTIONS	Highly versatile, they're perfect for decorative purposes, but that would be an understatement; we recommend serving them with fresh cheeses, fish tartare, medium-sized fish baked in the oven, and fish in general