

## MOSTARDA DI POMODORO



<b>CODE</b>	93164
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>WEIGHT</b>	440 g

Mustard produced in an artisanal with organic tomatoes

<b>DESCRIPTION</b>	Mustard produced in an artisanal way by Luccini family with tomatoes from organic farming
<b>APPEARANCE</b>	Typical Italian mostarda, which stands out for being prepared with whole pieces of fruit
<b>TASTE</b>	The taste is spicy but delicate
<b>PRODUCER</b>	La Cicogna - Cicognolo (CR) - Emilia Romagna
<b>OUR SELECTION</b>	We work since many years with family Luccini, because the mustards Cicogna stand out for the quality of the material before that for the craftsmanship of the production. A quality that is recognized on the palate
<b>CURIOSITY</b>	Fruit and mustard have been combined since the Lombard creation of mostarda di frutta in the 14th century. Large chunks of fruit preserved in a sweet, hot mustard syrup were served with meat and game. Traditional variations of fruit mustards include apple mustard (traditional in Mantua and very hot), quince mostarda (or mostarda vicentina, mild and with a jam-like appearance) and cherry mustard. In various areas of Italy, the term mostarda refers to sweet condiments made with fruit, vegetables and mosto, grape juice that gets simmered until syrupy
<b>SUGGESTIONS</b>	Perfect with Taleggio, Fontina, Asiago and Pecorino