



MOSTARDA CLASSICA CREMONESE

**CODE**

93180

COUNTRY OF ORIGIN

Italy, Lombardy

WEIGHT

380 g

The ancient recipe of Mostarda di Cremona, handcrafted by the Luccini family

DESCRIPTION	Apricot, pear, ananas and candied peach, dipped in glucose syrup flavored with mustard
APPEARANCE	Typical Mostarda with whole pieces of candied fruit: apricots, peaches, pears and pineapple
TASTE	It combines masterly the strong taste of mustard and the sweet flavour of fruit
PRODUCER	La Cicogna - Cicognolo (CR) - Emilia Romagna
OUR SELECTION	We have been working for many years with family Luccini, because the Cicogna's mustards are characterized by both the quality of the raw material and the craftsmanship of the production. A quality that is recognized on the palate
CURIOSITY	Fruit and mustard have been combined since the Lombard creation of fruit mustard in the 14th century. Large chunks of fruit preserved in a warm, sweet mustard syrup were served with meat and game. Traditional variations of fruit mustards include apple mustard (traditional in Mantua and very spicy), quince mustard (or Vicenza mustard, mild and with a jam-like appearance) and cherry mustard. In various areas of Italy, the term mustard refers to sweet condiments based on fruit, vegetables and mosto, grape juice that is simmered until it becomes syrupy
SUGGESTIONS	Mostarda of Cremona is great with salami, cheese and boiled meats, or in classic pairing with the mascarpone cheese and the Panettone at Christmas. Delicious with many cheeses: from Asiago to sweet Gorgonzola, from Taleggio to the Ricotta cheese, from fresh goat cheese to Roquefort . Also excellent with cooked ham, cotechino, roasts and boiled meat