

MOSTARDA CLASSICA CREMONESE



CODE	93180
COUNTRY OF ORIGIN **	Italy, Lombardy
WEIGHT	380 g

**** ATTENTION: the origin of the raw material may be different**

The ancient recipe of Mostarda di Cremona, produced in an artisanal way

DESCRIPTION	Apricot, pear, ananas and candied peach, immersed 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 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
CURIOSITY	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
SUGGESTIONS	Mostarda of Cremona is great with salami, cheese and boiled, or in classic pairing with the mascarpone cheese and the Panettone at Christmas. Delicious with many cheeses: Asiago to sweet Gorgonzola, Taleggio to the Ricotta cheese, fresh goat cheese to Roquefort . Also excellent with cooked ham, the sausage, roast meat and boiled