

CARCIOFINI ALLA CRUDAIOLA



CODE	93799
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	230 g
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Artichokes grown, processed and packaged in the province of Lecce, in Apulia

DESCRIPTION	Small, tender and tasty artichokes of the 'violet' variety, a native variety of Salento
APPEARANCE	The package contains 8-10 artichokes, turned manually
TASTE	Crunchy on the palate, with the characteristic herbaceous aroma of artichoke, the acetic sensations are very delicate
PRODUCER	I Contadini - Ugento (LE) - Apulia
OUR SELECTION	Cultivation takes place from October, while the harvest begins in March. Processing takes place within eight hours of being fresh. It is very tender, it is just defoliated and turned manually with a small knife. Immediately after it is placed in extra virgin olive oil from Apulia
CURIOSITY	Edoardo Trentin from I Contadini explains to us that an artichoke plant grows in the same field for three years, of which only the last two are at full capacity productive. At the end of this time the field is dedicated to another type of crop suitable for the position of the plot, or left even uncultivated (green manure)
SUGGESTIONS	Perfect for enriching an appetizer or cold rice along with other Mediterranean vegetables. Also excellent on pizza. Being very crunchy they can also be sautéed to enrich a hot dish