

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