

POMODORINI CONFIT



CODE	93896
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	1600 g

Confit cherry tomatoes, cultivated and processed in Salento

DESCRIPTION

Cherry tomatoes cultivated in open field in Apulia, dried and processed with sugar and salt for a pleasant sweet and sour note

APPEARANCE

Small tomates cut in half, very pulpy and bright in colour

TASTE

Sweet and rich in pulp with an intense aroma of tomato

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

The most interesting aspect of I Contadini is the deep link with the land and the traditions. The vegetables grown with integrated techniques, in the fields of the farm in the province of Lecce in Apulia region. After being picked by hand, the vegetables are immediately transported to the factory near the fields to be processed and packaged, always manually and following the traditional recipes of Salento

CURIOSITY

The word 'confit' derives from the French, and is an ancient preservation technique that takes place by drying at low temperature for a long time in the presence of sugar. This slow drying allows to preserve the flavour of the cherry tomatoes almost unchanged, which remain so fresh and rich in flavour

SUGGESTIONS

Excellent served with a beef tagliata, or added as a reinterpretation of the classic orecchiette pasta with turnip greens, or served with sea bass. Lovely on a pizza with buffalo mozzarella and fresh basil or with a little of basil pesto: the confit tomato should always be added after baking!