

MELANZANE A FILETTI RUSTICHE



CODE 93908

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 230 g

Aubergine fillets marinated with salt and preserved in extra virgin olive oil

DESCRIPTION

Aubergines are farmed in May and hand-harvested in August and September, washed, selected, peeled and sliced in thin fillets. Then they are marinated with salt and finally dressed with Mediterranean spices and preserved in sunflower seed oil and extra virgin olive oil

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 are produced by the firm, with integrated techniques, in the province of Lecce in Apulia region, and naturally dried under the strong sun of Salento, according to an ancient tradition, preserving in them all the organoleptic and nourishing qualities

SUGGESTIONS

Delicious as a starter, for sandwiches and tramezzini. In Salento area they are used also to dress "friselle", a typical dried bread of the area