

CIME DI RAPA ALLA PUGLIESE



CODE 93909

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 230 g

A typical Salento vegetable, part of the rural identity of Apulia

DESCRIPTION

Cime di Rapa are a typical Salento vegetable, part of the rural identity of Apulia and main ingredient in many typical dishes. They are cultivated from October and picked in different steps from December to March: only the tender tops are cut by hand from the plants as they keep on growing. They are washed and processed in a traditional way and preserved in sunflower oil and extra virgin olive oil

APPEARANCE

The inflorescences appear beautifully fleshy

TASTE

The texture is pleasantly crunchy, the taste intense, with the characteristic bitter finish

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

SUGGESTIONS

Perfect to dress Orecchiette, for a typical Apulian dish