

POMODORI LUNGHİ ESSICCATI AL SOLE



CODE	93918
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	230 g
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Sun dried plum tomatoes, farmed in Apulia and preserved in evo oil

DESCRIPTION

Plum tomatoes are farmed in April and May and hand-harvested in July and August in the same farm in Ugento. They are washed, selected, cut salted and placed on "graticci" (net grids) for 4-5 days. Then they are washed again with water and vinegar, dressed with herbs and placed in glass jars with sunflower seed oil and Italian extravirgin olive oil

TASTE

Tomatoes with a high solid content, sweet in taste with notes of vinegar and an intense aroma of tomatoes

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

Plum tomatoes, traditionally tasted in the south of Italy on a durum wheat bruschetta. Delicious on pizza, they can be used also as an ingredient in pasta sauces and vegetables dishes