

SALTED SELARGINO CAPER - MEDIUM CALIBER



CODE	94496
COUNTRY OF ORIGIN	Italy, Sardinia
WEIGHT	1 kg

Capers of medium size in 1 kg jar, perfect to use in the kitchen

DESCRIPTION	Capers of medium size from Selargius, preserved with Sardinian salt, perfect to use in the kitchen
APPEARANCE	Round in shape, compared to the elite have a bigger size and a more rugged surface; some have the rosy tip
TASTE	Sweet, slightly savory
PRODUCER	Il Capperò Selargino - Selargius (CA) - Sardinia
OUR SELECTION	The kitchen yield of these capers is higher than common capers: thanks to the lightly structure, for the same jar's weight, there are more
CURIOSITY	The caper is a concentrate of perfume and flavour, recognisable both in taste and texture. Not to be confused, however, with 'cucunci' which came from the same plant but instead of being the bud (like capers) they are its fruit!
SUGGESTIONS	Capers can be used in many recipes: on pizza, with fish like an amberjack tartare, with meatballs, in a summer couscous, in sauces and salads