



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 Cappero Selargino - Selargius (CA) - Sardinia

OUR SELECTION

The kitchen yield of these capers is higher than common cappers: 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