

## CARCIOFI ALLA CRUDAIOLA



<b>CODE</b>	93942
<b>COUNTRY OF ORIGIN</b>	Italy, Apulia
<b>WEIGHT</b>	1600 g

Artichokes cultivated, processed and packaged in the province of Lecce (Puglia)

### DESCRIPTION

Small, tender and tasty artichokes of the 'brindisino' variety, a native variety of Salento. Cultivation takes place from October, while the collection starts in March. The processing takes place within eight hours from the cool. It is very tender, it is just defoliated and manually cut with a little knife. Immediately afterwards it is blanched and potted in extra virgin olive oil from Puglia

### APPEARANCE

Whole artichokes, turned by hand, in jars in natural oil

### TASTE

Crunchy on the palate, with the characteristic herbaceous aroma of the artichoke, the acetic sensations are very delicate

### PRODUCER

I Contadini - Ugento (LE) - Apulia

### OUR SELECTION

Trentin is a company, today the third generation, born in a land dedicated to the cultivation of vegetables, Puglia. The cultivation is carried out directly in the company in all phases, from transplanting to harvesting. A method of integrated agriculture to guarantee a product without residues of plant protection products

### CURIOSITY

Edoardo Trentin from I Contadini explains that an artichoke plant grows in the same field for three years, of which only the last two are at full capacity productive. At the end of this time the field is dedicated to another type of crop suitable for the position of the plot, or left even uncultivated (green manure)

### SUGGESTIONS

Perfect to enrich an appetizer or cold rice together with other Mediterranean vegetables. Excellent also on pizza. Being very crispy they can also be sautéed to enrich a hot dish