



## GRANDE ANTIPASTO DEL SALENTO

**CODE** 93943

**WEIGHT** 1600 g

Tomatoes, red sweet peppers, aubergines and courgettes dried under the sun

### DESCRIPTION

Tomatoes, red sweet peppers, aubergines and courgettes grown in open fields from April to May and manually harvested from June to September. The vegetables are washed, selected, cut into layers and left to dry for 3-4 days

### TASTE

Sweet and rich in pulp, crisp with very light acetic notes and intense flavor

### PRODUCER

I Contadini - Ugento (LE) - Apulia

### OUR SELECTION

The aspect that has most impressed us on the Farmers is the link with the territory and tradition. The vegetables are all produced in the company, with integrated production, in the fields near the plant, in the province of Lecce in Puglia. The vegetables are dried in the sun on racks as tradition dictates, it is in fact a very old practice and now almost totally abandoned because difficult and delicate, but that offers an unparalleled organoleptic result.

### SUGGESTIONS

It is already ready to be served at the table both as an appetizer and as a side dish. Chopping vegetables can be used to dress a salad rice or a fresh pasta