

## CIME DI RAPA ALLA PUGLIESE



<b>CODE</b>	93948
<b>COUNTRY OF ORIGIN</b>	Italy, Apulia
<b>WEIGHT</b>	1600 g

Turnip greens obtained from a typically Salento variety

<b>DESCRIPTION</b>	Turnip greens cultivated, processed and packaged in Puglia
<b>APPEARANCE</b>	The inflorescences appear beautifully fleshy
<b>TASTE</b>	The texture is pleasantly crunchy, the taste intense, with the characteristic bitter finish
<b>PRODUCER</b>	I Contadini - Ugento (LE) - Apulia
<b>OUR SELECTION</b>	The aspect that has most impressed us of I Contadini is the link with the territory and tradition. The vegetables are all produced in the company, with integrated agriculture, in the fields near the plant, in the province of Lecce in Puglia.
<b>CURIOSITY</b>	Turnip greens are obtained from a typically Salento variety, cultivated since October and harvested at different stages from December to March. The timing of the harvest depends on the varieties of the plant, but also on the technique that consists in the manual cutting of the most tender turnips in different phases, with several steps on the same plant. Once harvested, the turnips are washed, blanched, seasoned and potted by hand in extra virgin olive oil olive from Puglia
<b>SUGGESTIONS</b>	Excellent as an appetizer or as a side dish, they can be paired with meat or cheese. If stir-fried, they can also be used to season orecchiette