

POMODORI CILIEGINI ESSICCATI AL SOLE



CODE	93953
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	1600 g
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Cherry tomatoes dried under the sun, cultivated in Puglia

DESCRIPTION

Cherry tomatoes cultivated in April and harvested by hand in July. All phases take place within the same farm. The tomatoes are collected, washed, selected, cut manually, salted and dried for 4-5 days on the frames. Then they are selected, washed and seasoned with Mediterranean spices and put in extra virgin olive oil from Puglia

TASTE

Sweet and rich in pulp with very light acetic notes and intense tomato 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 under 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.

CURIOSITY

To get 800 g of dried cherry tomatoes, you need about 10 kg of fresh tomatoes!

SUGGESTIONS

Excellent with a fresh mozzarella, on pizza, on bruschetta with capers, with fresh basil to season a good pasta and tasty. Even the great chefs have noticed the versatility of this product, and they increasingly use it in the creation of extraordinary dishes