

## PUNTARELLE ALLA CRUDAIOLA



|                   |               |
|-------------------|---------------|
| CODE              | 93992         |
| COUNTRY OF ORIGIN | Italy, Apulia |
| WEIGHT            | 1500 g        |

Puntarelle obtained by the heart of a chicory cultivated in Salento, in Apulia

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|---------------|---|
| DESCRIPTION   | Sprouts of Catalonia Chicory, hand cutted, matured and preserved in oil   |
| APPEARANCE    | Whole sprouts with a pale green colour  |
| TASTE         | Crunchy to the palate, with slightly bitter notes typical of the product; the vinegar sensations are very delicate  |
| 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 agriculture, in the fields near the plant, in the province of Lecce in Puglia. |
| CURIOSITY     | Puntarelle are the heart of Catalonia Chicory, a typical salad of Salento area, harvested in January and February. The sprouts, locally known as "scattuni" are harvested by hand, flavoured, matured for a few days and finally preserved in oil |
| SUGGESTIONS   | Fastatic the classic pairing with anchovies or with a swordfish carpaccio and rocket salad  |