

PEPERONI ALLA CRUDAIOLA



CODE	93996
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	1600 g
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Sweet peppers in strips, cultivated in Salento area and preserved in oil

DESCRIPTION

Poivrons rouges doux, cultivés en plein champ dans le Salento, coupés en lamelles et conservés dans un mélange d'huile de tournesol et d'huile d'olive extra vierge, avec de l'ail et de la menthe fraîche

APPEARANCE

Strips of sweet peppers with an intense red colour

TASTE

Crunchy, sweet and fresh, the vinegar notes 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

Peppers are harvested by hand in August and September, washed, selected, cut into strips, flavoured for about two hours and packaged by hand with fresh mint leaves, dried garlic and extravirgin olive oil

SUGGESTIONS

Delicious on a frisella with sweet peppers patè to enhance the taste of the peppers "alla crudaiola", perfect with chicken wings or with a selection of cured meats