

## CARPACCIO DI FINOCCHIO ALLA CRUDAIOLA



CODE	93993
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COUNTRY OF ORIGIN	Italy, Apulia
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WEIGHT	230g
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Fennel grown in Salento, cut in carpaccio

### DESCRIPTION

Fennel grown in the open field, harvested, cut by hand and preserved raw in extra virgin olive oil and sunflower oil

### APPEARANCE

They are presented cut into thin slices

### TASTE

Crunchy, fresh and fragrant; the acetic sensations are imperceptible

### PRODUCER

I Contadini - Ugento (LE) - Apulia

### OUR SELECTION

The aspect that struck us most of I Contadini is the respect for nature, the territory and tradition. The vegetables are all grown in the open field with the integrated production technique. After being harvested by hand, the vegetables are immediately transported to the factory near the fields to be processed and packaged, always manually and following the traditional recipes of Salento

### CURIOSITY

The fennels are hand-picked in February, then cleaned, peeled and sliced into carpaccio; after a short maturation in tanning, they are put into pots by hand raw, so as to preserve all the organoleptic and nutritional characteristic

### SUGGESTIONS

Perfect with raw cut orange fillets and a pinch of turmeric; to try on a frisella, with green tomato pate