

# CHUTNEY FICHI FINOCCHIO E PEPE ROSA



<b>CODE</b>	93830
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	150 g

Sweet and sour sauce made with figs, fennel and pink pepper, completely natural

<b>DESCRIPTION</b>	Sweet and sour chutney made with figs, fennel and pink pepper, in an artisanal way without the additions of colourants, preservatives or gelling agents
<b>APPEARANCE</b>	It looks like a very thick sauce, with visible pieces of fruit and vegetables
<b>TASTE</b>	The aroma of fennel that is softened by the taste of figs stands out; fig seeds give a pleasant sensation of crunchiness during tasting
<b>PRODUCER</b>	La Dispensa di Alessio Brusadin - Brugnera (PN) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	These sweet and sour chutneys by Alessio Brusadin are new proposals to combine with cheese and charcuterie. We were impressed by how Alessio made them: he already knew how to combine each chutney. He has managed to combine the oriental tradition of chutney with the tastes of Italian culture
<b>CURIOSITY</b>	Chutney or chatni is a family of condiments associated with Indian and South Asian cuisine that contains a mixture of spices, vegetables and/or fruit. They are traditionally served as a condiment to main dishes based on meat, rice or vegetables
<b>SUGGESTIONS</b>	Ideal with foie gras, it is perfect with cured meats such as raw ham or speck and with cheeses in general