

CHUTNEY FICHI FINOCCHIO E PEPE ROSA



CODE	93830
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	150 g

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

RAW MATERIAL	Sweet and sour chutney made with figs, fennel and pink pepper, in an artisanal way without the additions of colourants, preservatives or gelling agents
APPEARANCE	It looks like a very thick sauce, with visible pieces of fruit and vegetables
TASTE	The aroma of fennel that is softened by the taste of figs stands out; fig seeds give a pleasant sensation of crunchiness during tasting
PRODUCER	La Dispensa di Alessio Brusadin - Brugnera (PN) - Friuli Venezia Giulia
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	Ideal with foie gras, it is perfect with cured meats such as raw ham or speck and with cheeses in general