

CHUTNEY FRUTTI DI BOSCO E CIPOLLA ROSSA



CODE	93831
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	150 g

Sweet and sour variant of jam with berries with the addition of onion

DESCRIPTION	Sweet and sour chutney made with berries jam and onion, in a traditional way and without adding dyes, preservatives or gelling agents
APPEARANCE	It looks like a thick, dark-colored sauce with visible pieces of fruit and vegetables
TASTE	At nose immediately reveals the perfume of red onion, which during the tasting leaves flavour for berries
PRODUCER	La Dispensa di Alessio Brusadin - Brugnera (PN) - Friuli Venezia Giulia
OUR SELECTION	They are traditionally served as a condiment to main dishes based on meat, rice or vegetables. 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
SUGGESTIONS	Try it on smoked meats like speck, or with fresh goat cheeses