

CHUTNEY PESCHE SCALOGNO MANDORLE



CODE 93832

COUNTRY OF ORIGIN ** Italy, Friuli Venezia Giulia

WEIGHT 150 g

**** ATTENTION: the origin of the raw material may be different**

Sweet and sour sauce based on peaches, shallots and almonds, completely natural

DESCRIPTION	Sweet and sour chutney made with peaches, shallot and almonds, in a traditional way and without adding dyes, preservatives or gelling agents
APPEARANCE	It looks like a thick sauce and bright color, with visible pieces of peaches
TASTE	Shallots perfume is well balanced by peach; pleasant feeling of crunchy during the tasting given by the almonds in slices
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	Perfect on sandwiches, appetizers, cheeses, roasted meats and pork