

CHUTNEY MELE RAFANO POMODORI



CODE 93834

COUNTRY OF ORIGIN ** Italy, Friuli Venezia Giulia

WEIGHT 150 g

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

Sweet and sour sauce made from apples, horseradish and tomatoes

DESCRIPTION	Sweet and sour chutney made with apples, horseradish and tomatoes, in a traditional way and without adding dyes, preservatives or gelling
APPEARANCE	It looks like a thick pinkish sauce, with visible pieces of fruit and vegetables
TASTE	At the nose is present the fresh horseradish note; on the palate, instead, the sweetness and acidity of the apple stand out
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 cooked hams, boiled meat and porchette; try it with aged cheeses and sandwiches