

CHUTNEY MANGO PEPERONE BASILICO



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| CODE | 93835 |
| COUNTRY OF ORIGIN | Italy, Friuli Venezia Giulia |
| WEIGHT | 150 g |

Sweet and sour sauce made with mango, peppers and basil, completely natural

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| RAW MATERIAL | Sweet and sour chutney made with mango, peppers and basil, in a traditional way and without adding dyes, preservatives or gelling agents |
| APPEARANCE | It looks like a rather thick and creamy sauce, orange-colored, with visible pieces of fruit and vegetables |
| TASTE | Sweet and sour notes of pepper, softened by the sweetness of the mango, which gives a creaminess sensation on the palate |
| 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 | To be combined with shellfish, scallops and prawns. Perfect with meat and fish carpaccio. Try it even on a hamburger! |