

CHUTNEY PERA SEDANO SENAPE



CODE 93836

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 pear, celery and mustard, completely natural

DESCRIPTION

Sweet and sour chutney made with pear, celery and mustard, in a traditional way and without adding dyes, preservatives or gelling agents

APPEARANCE

It looks like a thick sauce with a golden color, with visible pieces of fruit and vegetables

TASTE

The sweetness and the crunchiness of the pear is balanced by the freshness of the celery; notes of mustard on the finish

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 with boiled meats or grilled frankfurter. Perfect in particular with Weisswurst
