

CHUTNEY PINEAPPLE AUBERGINE AND MINT



CODE	93839
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 pineapple, aubergine and mint, completely natural

DESCRIPTION	Sweet and sour chutney made with pineapple, aubergine and mint, in a traditional way and without adding dyes, preservatives or gelling agents
APPEARANCE	Thick sauce with a light colour, with pieces of aubergine and pineapple
TASTE	Balanced and elegant, with a very low acidity
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	The perfect match for cooked charcuterie, very pleasant with the lamb leg; we also suggest the pairing with the trout fillet