



## MOSTARDA DI AGRUMI - ORGANIC CITRUS FRUIT MUSTARD

CODE	93152
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	110 g

Mustard produced in an artisanal with Organic Citrus Fruit

**DESCRIPTION**Mustard handcrafted by Luccini family with oranges, tangerines and lemons from organic

farming

**TASTE** It has a clean, spicy but delicate flavor

**PRODUCER** La Cicogna - Cicognolo (CR) - Emilia Romagna

**OUR SELECTION** We have been working for many years with family Luccini, because the Cicogna's mustards

are characterized by both the quality of the raw material and the craftsmanship of the

production. A quality that is recognized on the palate

**CURIOSITY** Fruit and mustard have been combined since the Lombard creation of fruit mustard in the

14th century. Large chunks of fruit preserved in a warm, sweet mustard syrup were served with meat and game. Traditional variations of fruit mustards include apple mustard (traditional in Mantua and very spicy), quince mustard (or Vicenza mustard, mild and with a jam-like appearance) and cherry mustard. In various areas of Italy, the term mustard refers to sweet condiments based on fruit, vegetables and mosto, grape juice that is simmered

until it becomes syrupy

**SUGGESTIONS** Perfect with smoked salmon, herrings and matured cheeses

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