

IL PESTO DEI CONTADINI



CODE 93886

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 100 g

Pesto made with a mix of dried vegetables

DESCRIPTION

Pesto produced with sun-dried vegetables, 24 month Parmigiano Reggiano DOP, apulian almonds and fresh basil

APPEARANCE

Product with uniform colour and rustic texture

TASTE

The taste is convincing and original, the oil is well dosed and does not overly grease the mouth

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

The most interesting aspect of I Contadini is the deep link with the land and the traditions. The vegetables grown with integrated techniques, in the fields of the farm in the province of Lecce in Apulia region. After being picked by hand, the vegetables are immediately transported to the factory near the fields to be processed and packaged, always manually and following the traditional recipes of Salento

CURIOSITY

All the vegetables used are processed by hand

SUGGESTIONS

Pasta sauce ideal port two portions; it is a great alternative also for crouton
