

MOSTARDA DI CIPOLLA BIOLOGICA



CODE	93155
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	110 G

Mustard produced in an artisanal way with organin onions

DESCRIPTION	Whole pieces of candied red onions 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 matured cheeses, in particular with Montasio and Gruyere