

FILETTI DI ALICI ACQUAPAZZA



CODE	94005
COUNTRY OF ORIGIN	Italy, Campania
WEIGHT	150 g net weight (75 g drained net weight)

Anchovies fished in the Gulf of Salerno, preserved in oil

DESCRIPTION

Anchovies fished in the Gulf of Salerno from March to July, cured 9 months in salt, cleaned, filleted and preserved in sunflower oil

APPEARANCE

They appear headless, with whole and well cleaned fillets; dipped in oil

TASTE

Delicate but persistent, with the characteristic flavour of anchovies

PRODUCER

Acquapazza Gourmet - Cetara (SA) - Campania

OUR SELECTION

Acquapazza Gourmet is a small company founded in the historical centre of Cetara by three members united by their passion for the sea and traditional products of their land, especially Colatura di Alici

SUGGESTIONS

Perfect to be enjoyed on a toasted bread spread with butter; they are also ideal for use in the kitchen, for example for enrich a pasta sauce