

FILETTI DI ALICI ACQUAPAZZA



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| 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

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| 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 |