Date of creation: 26/04/2024

MOSTARDA DI AGRUMI BIOLOGICA

CODE	93128
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	2000 g

Mustard produced in an artisanal with Organic Citrus Fruit

DESCRIPTION	Mustard produced in an artisanal way by Luccini family with oranges, tangerines and lemons from organic farming
TASTE	The taste is hot, but delicate
PRODUCER	La Cicogna - Cicognolo (CR) - Emilia Romagna
OUR SELECTION	We work since many years with family Luccini, because the mustards Cicogna stand out for the quality of the material before that for 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 mostarda di frutta in the 14th century. Large chunks of fruit preserved in a sweet, hot mustard syrup were served with meat and game. Traditional variations of fruit mustards include apple mustard (traditional in Mantua and very hot), quince mostarda (or mostarda vicentina, mild and with a jam-like appearance) and cherry mustard. In various areas of Italy, the term mostarda refers to sweet condiments made with fruit, vegetables and mosto, grape juice that gets simmered until syrupy
SUGGESTIONS	Perfect with smoked salmon, herrings and matured cheeses

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