

## CAPONATA

Career Control	CODE	95888
		Italy, Veneto
	WEIGHT	1 kg approx

## Traditional Sicilian caponata made by Marcolin Gastronomy

DESCRIPTION	Classic Sicilian recipe based on eggplant, peppers, zucchini, onion, tomato and raisins
APPEARANCE	In irregular pieces ; the vegetables are respected in their consistency and the sunflower seed oil used for the preparation is not excessive, well distributed
TASTE	Sweet and pleasant, the flavors of the individual ingredients are distinguished
PRODUCER	Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto
OUR SELECTION	Gastronomia Marcolin produces great classics of tradition but with a touch of innovation to ensure quality and service excellent
CURIOSITY	This gastronomic preparation is characterized by the use of high quality raw materials selected personally by the Marcolin brothers
SUGGESTIONS	Extremely versatile, to try cold as an appetizer or heated as a side dish

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