

FRIARIELLI NAPOLETANI IN OLIO



CODE	96356
COUNTRY OF ORIGIN	Italy, Campania
WEIGHT	Net weight 800 g (Drained weight 600 g)

Blanched rapini florets, ready to use

DESCRIPTION

In the tin, we find very little excess oil once the product is drained. These are whole rapini, crispy and bitter like they were just harvested

APPEARANCE

In the tin, we find very little excess oil once the product is drained. These are whole rapini, crispy and bitter like they were just harvested

TASTE

Strong and slightly bitter flavor, which is why it pairs well with fatty meats like sausage

PRODUCER

Casa Marrazzo - Pagani (SA)

OUR SELECTION

You can't miss trying this new Casa Marrazzo reference added to our assortment along with Grilled Pepper Strips. A typical ingredient of Neapolitan cuisine directly in our homes with all the flavor and experience that only Casa Marrazzo can offer

CURIOSITY

Very young rapini florets, they are a distinctly Italian specialty with a bitter taste. Broccoli friarielli is a leafy green vegetable that, depending on where you are in Italy, is called different names. In Rome, people refer to them as "broccoletti", in Tuscany, they are called "rapini", in Naples and Campania, more precisely, the homeland of this specialty, they are called "broccoli friarielli". And in Puglia? Here, they are known as "cime di

SUGGESTIONS

Friarielli are particularly tasty when sautéed in a pan with olive oil and a clove of garlic. In Naples, to enhance their flavor and make them even more appetizing, they also add pieces of sausage. Broccoli friarielli also offer a wonderful pairing with pasta, but they are also excellent as a side dish to contrast with fish and meats