

SALSA VERDE DI CASA



CODE	93354
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	200 g approx

Green sauce made with Ligurian parsley, capers, anchovies, garlic, and evo oil

DESCRIPTION	Ligurian parsley, capers, Italian anchovies and garlic chopped together with Italian extra virgin olive oil to form a fragrant and naturally lactose-free green sauce
APPEARANCE	Bright green in color and a rather coarse texture. On the palate, all the ingredients used in its preparation are distinguishable
TASTE	Rustic in construction, yet fresh on the palate, it evokes the aroma of old Tuscan trattorias or Piedmontese piole, where this ingredient is the undisputed star
PRODUCER	Le Salse Baronti - Empoli (FI) - Tuscany
OUR SELECTION	For years we had been looking for a high quality Green Sauce like this and we finally found it in Le Salse di Baronti's selection: we were convinced by its rusticity of the grain and its fresh aroma on the palate
CURIOSITY	Three are the strengths, the distinguishing features of this producer: the use of the freshest and most selected raw materials, processed from fresh, ingredients of strictly national origin, the total absence of heat treatment for preservation
SUGGESTIONS	Excellent with cotechino, lampredotto, tripes, boiled meat, but also as an accompaniment to fried fish and meat tartare or to enrich sandwiches