

SALSA VERDE DI CASA



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| CODE | 93355 |
| COUNTRY OF ORIGIN | Italy, Tuscany |
| WEIGHT | 500 g approx |

Tray of green sauce: Ligurian parsley, capers, anchovies, garlic and evo oil

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| 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 somewhat coarse texture. On the palate, all the ingredients used in its preparation are distinguishable |
| TASTE | Rustic in its construction but incredibly fresh on the palate, it evokes the aroma of old Tuscan trattorias or Piedmontese piola, where this ingredient is an undisputed protagonist |
| 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 |