

## TARALLINI ALLA PIZZAIOLA



CODE	93854
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	250 g

Traditional tarallini from Puglia with the addition of tomato and onion

### DESCRIPTION

Taralli from Puglia made from Senatore Cappelli durum wheat semolina and soft wheat flour also from Puglia, enriched with tomato and onion in the dough

### APPEARANCE

Fragrant and crunchy, you can tell just by looking at them how delicious these tarallini are, thanks to the addition of tomato

### TASTE

Scented, with an intense tomato aroma; reminiscent of focaccia pugliese both on the nose and on the palate

### PRODUCER

I Contadini - Ugento (LE) - Apulia

### OUR SELECTION

We are very familiar with I Contadini's preserved vegetables, and what always impresses us about this company is the combination of its connection to the land and its entrepreneurial spirit, which translates into an ever-expanding range of products that showcase the gastronomic heritage of a region rich in nature, traditions and hospitality. Specifically, we have chosen a line of products whose name alone evokes Salento: tarallini

### CURIOSITY

The raw material used is wheat grown by farmers, in particular Senatore Cappelli durum wheat, which is used in varying percentages in different recipes. The production process, which takes place in a local oven, follows traditional methods: the taralli are boiled before being baked in the oven, which in this case is done twice, and they contain white wine inside

### SUGGESTIONS

Excellent on their own as a snack; also try them crumbled over pasta with seafood sauce