

TARALLI DOLCI AL CROCCANTINO AL RUM



CODE	93851
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	250 g

Sweet tarallini from Puglia with delicious brittle and rum

DESCRIPTION

Senatore Cappelli durum wheat taralli with crunchy bits (peanuts and hazelnuts in caramel) and rum

APPEARANCE

With a crunchy texture and a uniform golden colour that is not overly intense

TASTE

The alcoholic notes make the mix of dried fruit and caramel even more aromatic, reminiscent of the scent of village festivals in Salento, where brittle is always prepared on every street corner

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 land 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 I Contadini, in particular Senatore Cappelli durum wheat, which is used in varying percentages for the different recipes and flavours. 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

Perfect at the end of a meal to accompany coffee