

CAPPERO DI PANTELLERIA IGP AL SALE MARINO



CODE 96431

COUNTRY OF ORIGIN Italy, Sicily

WEIGHT 60 g

1.2 kg jar of capers, small to medium in size and preserved in salt.

DESCRIPTION	Capers grown on Pantelleria, but without a protected designation of origin, preserved in sea salt at a concentration not exceeding 25%
APPEARANCE	Small to medium in size and dark green in colour
TASTE	Aromatic and vegetal, appropriately savoury, with moderate intensity
PRODUCER	KAZZEN - PANTELLERIA (TP) - SICILY
OUR SELECTION	Capers produced by the Pantelleria-based company Kazzen, run by Marilena and Alessandro: since 2004, they have been dedicated to growing caper plants and Zibibbo grapes, a story of craftsmanship, passion and dedication to promoting and valuing these extraordinary products of the island
CURIOSITY	The capers are harvested at dawn, from mid-May to the end of September; at the end of the day, they are placed in special vats to mature slowly in brine, using methods handed down from father to son. They are then preserved in sea salt: it is the salt that brings out the capers' characteristic fragrance
SUGGESTIONS	Perfect for use in recipes: in a puttanesca sauce (with peeled tomatoes, black olives, capers, anchovies, garlic and chilli), in a tuna sauce or on pizza