

CAPPERO DI PANTELLERIA IGP AL SALE MARINO



CODE	96432
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COUNTRY OF ORIGIN	Italy, Sicily
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WEIGHT	150 g
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IGP capers grown on the island of Pantelleria, small and full of flavour

DESCRIPTION	Pantelleria IGP capers preserved in sea salt with a percentage not exceeding 25%
APPEARANCE	Small in size, with a round, spherical shape, and a colour ranging from dark green to olive green
TASTE	Rich, aromatic and vegetal, with a pronounced but not overpowering iodine flavour
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	Capers flourish in Pantelleria thanks to the volcanic soil and sunny climate; this cultivation has such a long tradition that this plant has been known since Roman times
SUGGESTIONS	Before use, rinse the capers under running water for a few minutes; we recommend using them raw or after cooking, in marinades, on the traditional piedmontese mayonnaise-style sauce flavored with tuna served with veal, on a raw meat tartare, on fish dishes in general, in salads or on pizza