

MOSTARDA DI ZUCCA - PUMPKIN



CODE	93165
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	440 g

The classic mustarda of Cremona, with organic pumpking

DESCRIPTION	The classic Cremona mustard, produced by the Luccini family with pumpkins from organic farming, candied and dipped in glucose syrup flavored with mustard
APPEARANCE	Typical Cremonese mustard, which is characterized by being prepared with whole pieces of pumpkin
TASTE	It has a clean, spicy but delicate flavor
PRODUCER	La Cicogna - Cicognolo (CR) - Emilia Romagna
OUR SELECTION	We have been working for many years with family Luccini, because the Cicogna's mustards are characterized by both the quality of the raw material and the craftsmanship of the production. A quality that is recognized on the palate
CURIOSITY	Fruit and mustard have been combined since the Lombard creation of fruit mustard in the 14th century. Large chunks of fruit preserved in a warm, sweet mustard syrup were served with meat and game. Traditional variations of fruit mustards include apple mustard (traditional in Mantua and very spicy), quince mustard (or Vicenza mustard, mild and with a jam-like appearance) and cherry mustard. In various areas of Italy, the term mustard refers to sweet condiments based on fruit, vegetables and mosto, grape juice that is simmered until it becomes syrupy
SUGGESTIONS	The Mostarda of Cremona is excellent with salami, boiled meats and cheeses, or in the classic mix with mascarpone and panettone. In particular, it goes well with Toma Piemontese, the Parmigiano Reggiano and with a good cooked ham, better if slightly smoked. Also fantastic on pumpkin ravioli or on a risotto with cheeses