

MOSTARDA DI FICHI - FIGS MUSTARD



CODE	93167
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	440 g

Mustard produced in an artisanal way with figs

DESCRIPTION	Mustard handcrafted by Luccini family with whole pieces of candied figs
APPEARANCE	Typical Cremonese mustard, which is characterized by being prepared with pieces of whole fruits
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	Perfect with fresh cheeses, in particular with ricotta and Buffalo mozzarella, and with blue cheeses like Gorgonzola. Delicious with Foie Gras and Pan Brioche