

# SALTED SELARGINO CAPER - MEDIUM CALIBER



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| <b>CODE</b> | 94496 |
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| <b>COUNTRY OF ORIGIN</b> | Italy, Sardinia |
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| <b>WEIGHT</b> | 1 kg |
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Capers of medium size in 1 kg jar, perfect to use in the kitchen

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| <b>DESCRIPTION</b>   | Capers of medium size from Selargius, preserved with Sardinian salt, perfect to use in the kitchen   |
| <b>APPEARANCE</b>    | Round in shape, compared to the elite have a bigger size and a more rugged surface; some have the rosy tip   |
| <b>TASTE</b>         | Sweet, slightly savory   |
| <b>PRODUCER</b>      | Il Cappero Selargino - Selargius (CA) - Sardinia   |
| <b>OUR SELECTION</b> | The kitchen yield of these capers is higher than common capers: thanks to the lightly structure, for the same jar's weight, there are more   |
| <b>CURIOSITY</b>     | The caper is a concentrate of perfume and flavour, recognisable both in taste and texture. Not to be confused, however, with 'cucunci' which came from the same plant but instead of being the bud (like capers) they are its fruit! |
| <b>SUGGESTIONS</b>   | Capers can be used in many recipes: on pizza, with fish like an amberjack tartare, with meatballs, in a summer couscous, in sauces and salads  |