

CHUTNEY ALBICOCCA ZENZERO E MIELE



CODE	93838
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	150 g

Sweet and sour sauce made with apricots, ginger and honey, completely natural

DESCRIPTION	Sweet and sour chutney made with apricots, ginger and honey, in a traditional way and without adding dyes, preservatives or gelling agents
APPEARANCE	Thick sauce pale orange in colour, with pieces of apricots
TASTE	Sweet with well balanced fresh notes given by the ginger
PRODUCER	La Dispensa di Alessio Brusadin - Brugnera (PN) - Friuli Venezia Giulia
OUR SELECTION	They are traditionally served as a condiment to main dishes based on meat, rice or vegetables. These sweet and sour chutneys by Alessio Brusadin are new proposals to combine with cheese and charcuterie. We were impressed by how Alessio made them: he already knew how to combine each chutney. He has managed to combine the oriental tradition of chutney with the tastes of Italian culture
CURIOSITY	Chutney or chatni is a family of condiments associated with Indian and South Asian cuisine that contains a mixture of spices, vegetables and/or fruit
SUGGESTIONS	Delicious if paired with cheeses characterized by sweet notes, such as Comtè or Gruyère. Born as a pairing for cooked charcuterie, we also liked it when coupled with sheep ham