

# PATÈ DI OLIVE NERE



**CODE** 94521

**COUNTRY OF ORIGIN** Italy, Apulia

**WEIGHT** 100 g

Patè made with black olives cultivated and processed in Salento

## DESCRIPTION

Patè produced with a mix of 'Celline' and 'Leccine' black olives to guarantee the perfect balance in colour and taste; the olives are farmed in Salento, in Apulia, by 'I Contadini' farm

## APPEARANCE

Purple in colour, with a homogeneous texture

## TASTE

A perfect balance between the intense flavour of 'Celline' olives and the sweetness and delicacy of 'Leccine' olives

## PRODUCER

I Contadini - Ugento (LE) - Apulia

## OUR SELECTION

The most interesting aspect of I Contadini is the deep link with the land and the traditions. The vegetables are produced by the firm, with integrated techniques, in the province of Lecce in Apulia region

## CURIOSITY

'Leccine' and 'Celline' olives, typical of Salento, washed and dipped in water and salt for about 6 months using a natural and traditional method to eliminate the bitter aroma. The olives are then processed to extract their pul, finally the patè in potted using Apulian extra virgin olive oil

## SUGGESTIONS

Excellent for bruschetta or to stuff sandwiches; delicious in combination with aged cheeses, but also sauteed with pasta