

## BATTUTO ALLA PIZZAIOLA



**CODE** 94520

**COUNTRY OF ORIGIN** Italy, Apulia

**WEIGHT** 230 g

Creamy patè produced with sun dried tomatoes, onions, capers and olives

### DESCRIPTION

Minced vegetables farmed on open fields in Apulia from April to May, hand-harvested from June to September, sun dried on "graticci" (net grids) according to Salento tradition and processed in an artisanal way. The patè is produced with sun dried tomatoes, onions, capers and olives, dressed with sunflower seed oil and extra virgin olive oil from Apulia

### 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, and naturally dried under the strong sun of Salento, according to an ancient tradition, preserving in them all the organoleptic and nourishing qualities

### SUGGESTIONS

Delicious on bruschette, it gives a burst to first dishes, both in pasta sauces or in rice preparations like timballi and arancini