

PATÈ DI CARCIOFI



CODE 94522

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 100 g

Preservative-free artichoke pâté grown in Italy and processed by hand

DESCRIPTION

The pâté is simply made by using artichokes, extra virgin olive oil, sunflower oil and natural ingredients

APPEARANCE

Creamy, velvety green sauce

TASTE

Artichoke pâté is a sweet and tasty cream

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

The company "I Contadini" cultivates different varieties of vegetables on more than twenty hectares of land, which are then hand-processed from fresh into preserves and condiments without the use of any preservatives, but scrupulously following ancient recipes from Salento. All 'I Contadini' brand products are grown using the technique of integrated production in open fields. Harvesting is done by hand; an initial selection of vegetables is made on site, which are then loaded and transported immediately to the factory to be processed. Processing is done in strict accordance with Salento tradition, therefore the vegetables are dried under the Salento sun and salted by hand. Finally, also the packaging is handmade and it follows the tradition

CURIOSITY

The "Violetto" is a very special autochthonous variety of artichoke. Its name comes from the particular purple colour that the artichoke develops towards maturity. The artichoke is harvested and delicately processed by hand within 24 hours

SUGGESTIONS

Excellent as a base for crostini, bruschetta or even for stuffing sandwiches