

PATÈ DI POMODORI VERDI



CODE 94524

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 100 g

Pâté of green tomatoes grown in Apulia and harvested between August and September

DESCRIPTION

The tomatoes are ground together with capers from Racale (Slow Food Food Community) unrefined salt and other Mediterranean spices, then the resulting pâté is potted in extra virgin olive oil and sunflower oil

APPEARANCE

Velvety greenish-yellow cream

TASTE

Delicate taste with a good balance between sweet and savoury

PRODUCER

I Contadini - Ugento (LE) - Apulia

OUR SELECTION

The green tomato pâté is made from Salento tomatoes are cultivated in the open field in May and harvested by hand in July when they are still unripe. They are then washed, selected, sliced and ripened in salt. It is a traditional processing method handed down from generation to generation by the old Salento farmers

SUGGESTIONS

This pâté is excellent to prepare original and tasty bruschettas or "friselline", to pair with soft cheeses, but also to be tossed with pasta topped with rocket and cheese flakes. It also lends itself well to accompany cold pasta, or in savoury tarts, and why not? even on pizza or piadinas