

BATTUTO ALLA CONTADINA



CODE 94519

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 100 g

Vegetable stew made with a mix of vegetables grown in Salento

DESCRIPTION	Mixture of eggplant, zucchini, tomatoes, onions, olives and capers dried naturally under the sun
APPEARANCE	It appears as a dense, irregular, grainy cream
TASTE	Well-balanced taste among all the vegetables, with a pleasant smoothness provided by the Apulian extra virgin olive oil
PRODUCER	I Contadini - Ugento (LE) - Apulia
OUR SELECTION	The aspect that impressed us most about I Contadini is the connection with the land and tradition. The vegetables are all cultivated on the farm, with integrated production, in the fields close to the factory, in the province of Lecce in Apulia. Battuto Contadino is made with vegetables grown in the open field of the farm and then picked only by hand. The vegetables are then dried naturally in the sun and then processed by hand. Aubergines, courgettes, tomatoes, onions in a single batter, potted and seasoned with extra virgin olive oil
SUGGESTIONS	It is an incredibly versatile Battuto, created for seasoning hot and cold pasta or rice dishes. Also excellent on bruschetta or to season meats and any dish. To be sautéed with imagination!