

## CREMA DI CIME DI RAPA



**CODE** 93808

**COUNTRY OF ORIGIN** Italy, Apulia

**WEIGHT** 100 g

Turnip greens cream, ideal for stuffing tramezzino sandwiches

<b>DESCRIPTION</b>	Cream made with a typical Salento variety of turnip greens, with the addition of olive oil, salt and lemon juice
<b>APPEARANCE</b>	It has a rather fine and homogeneous grain, olive green in colour
<b>TASTE</b>	Intense with a typical bitter note
<b>PRODUCER</b>	I Contadini - Ugento (LE) - Apulia
<b>OUR SELECTION</b>	The most striking aspect of I Contadini is the bond with the land and the tradition. The vegetables are all produced on the farm, with integrated cultivation, in the fields close to the factory of Ugento, in the province of Lecce in Apulia. Turnip greens, above all the products, represent Salento's identity
<b>CURIOSITY</b>	Turnip cultivated in October and harvested in several stages from December to March. Once picked, the turnip greens are cleaned manually with a small knife to remove the hardest parts, blanched and finely ground with extra virgin olive oil
<b>SUGGESTIONS</b>	Excellent for preparing original bruschettas, for stuffing "pucce", sandwiches or tramezzino sandwiches, to pair with cheese or boiled meat, or as a condiment for traditional orecchiette