

# FRIARIELLI NAPOLETANI AL NATURALE



<b>CODE</b>	96361
<b>COUNTRY OF ORIGIN</b>	Italy, Campania
<b>WEIGHT</b>	Net weight 800 g (Drained weight 600 g)

Friarielli broccoli blanched and preserved in water

<b>DESCRIPTION</b>	Neapolitan Friarielli broccoli processed when fresh, blanched and preserved in water
<b>APPEARANCE</b>	They are whole and slightly stringy; despite blanching they retain an inviting colour
<b>TASTE</b>	Typically slightly bitter but rounded and balanced in flavour
<b>PRODUCER</b>	Casa Marrazzo - Pagani (SA)
<b>OUR SELECTION</b>	In addition to the numerous tomato references, Casa Marrazzo produces a wide range of vegetables, all processed fresh and inspired by the tradition of the most authentic South and produced with respect for the environment - clean energy, recycling of water and packaging, electric vehicles for the supply of raw materials at km 0 - and for the people who work in the company
<b>CURIOSITY</b>	Friarielli are an excellent product of Neapolitan cuisine, but as it is well known, these turnip inflorescences take on different names depending on the region: in Naples and Campania they are called 'friarielli', in Rome 'broccoletti', in Tuscany 'rapini' and in Apulia 'cime di rapa'
<b>SUGGESTIONS</b>	In the Neapolitan tradition, they are served with pork sausage, but are increasingly appreciated in the filling of white pizzas and focaccias