

# SCAROLE IN OLIO CON OLIVE E CAPPERI



<b>CODE</b>	96373
<b>COUNTRY OF ORIGIN</b>	Italy, Campania
<b>WEIGHT</b>	Net weight 1 kg (Drained weight 700 g)

Sautéed and seasoned escarole, preserved in oil

<b>DESCRIPTION</b>	Hand-picked escarole, processed fresh, cooked at a low temperature and seasoned according to Neapolitan tradition with black olives and capers; preserved in sunflower oil
<b>APPEARANCE</b>	In slices; the cooking has not excessively compromised the colour and texture of the vegetables
<b>TASTE</b>	Bold and distinctive taste; the aromatic note from the seasoning with capers and olives is intriguing yet balanced
<b>PRODUCER</b>	Casa Marrazzo - Pagani (SA)
<b>OUR SELECTION</b>	In addition to numerous tomato varieties, Casa Marrazzo produces a wide range of vegetables, all processed fresh and inspired by the most authentic Southern traditions. They are produced with respect for the environment - using clean energy, recycling water and packaging, and employing electric vehicles for the procurement of local raw materials - and for the people who work in the company
<b>CURIOSITY</b>	The vegetables of Casa Marrazzo are grown in fields located in Pagani (near the company), Apulia, Sicily, Calabria, and Tuscany. Although some fields are not owned by the company, they are managed through supply chain agreements and, in any case, directly overseen by Casa Marrazzo's agronomists
<b>SUGGESTIONS</b>	It can be enjoyed as a ready-to-eat side dish or used as a base for preparing savoury pies, fritters, or tarts