

# SCAROLE IN OLIO CON OLIVE E CAPPERI



<b>CODE</b>	96379
<b>COUNTRY OF ORIGIN</b>	Italy, Campania
<b>WEIGHT</b>	Net weight 280 g (Drained weight 200 g)

Hand-harvested and processed escaroles, in a 280 g jar

<b>DESCRIPTION</b>	Hand-harvested escaroles, freshly processed, cooked at low temperature, and seasoned according to Neapolitan tradition with black olives and capers; preserved in sunflower seed oil
<b>APPEARANCE</b>	In strips; the cooking has not compromised either the color or the texture of the vegetable
<b>TASTE</b>	Bold and distinctive; the aromatic note is intriguing yet balanced, thanks to the seasoning with capers and olives
<b>PRODUCER</b>	Casa Marrazzo - Pagani (SA)
<b>OUR SELECTION</b>	In addition to its numerous tomato varieties, Casa Marrazzo produces a wide range of vegetables, all processed fresh and inspired by the most authentic Southern tradition. These products are made with respect for the environment - utilizing clean energy, recycling water and packaging, and employing electric vehicles for sourcing local raw materials - and with consideration for the people who work in the company
<b>CURIOSITY</b>	The vegetables from Casa Marrazzo are grown in fields spread across Pagani (near the company), Puglia, Sicily, Calabria, and Tuscany. Although some fields are not owned, they are managed through supply chain agreements and are directly overseen by Casa Marrazzo's agronomists
<b>SUGGESTIONS</b>	It can be enjoyed as a ready-made side dish or as a base for preparing savory pies and timbales; it is the ideal filling for fried pizza