

## FRIARIELLI NAPOLETANI IN OLIO



<b>CODE</b>	96384
<b>COUNTRY OF ORIGIN</b>	Italy, Campania
<b>WEIGHT</b>	Net weight 210 g (Drained weight 190 g)

Blanched broccoli rabe florets, in a 210 g can

<b>DESCRIPTION</b>	Broccoli rabe florets, also known as friarielli, freshly processed; they are blanched and then sautéed with oil, garlic, and chili pepper
<b>APPEARANCE</b>	Whole broccoli rabe that retain a natural green color and a crunchy texture
<b>TASTE</b>	Typically slightly bitter, yet enveloping and balanced, never overpowering
<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 authentic Southern traditions. These products are made with respect for the environment - using clean energy, recycling water and packaging, and employing electric vehicles for sourcing raw materials locally - and with respect for the people who work within the company
<b>CURIOSITY</b>	Very young broccoli rabe florets are a distinctly Italian specialty with a bitter flavor. Depending on the region in Italy, this leafy vegetable is called by different names. In Rome, people refer to them as 'broccoletti'; in Tuscany, they are called 'rapini'; in Naples and Campania, the homeland of this specialty, they are known as 'broccoli friarielli' (with a closed "e" sound). And in Puglia? Here, they are known as 'cime di rapa'
<b>SUGGESTIONS</b>	In Neapolitan tradition, they are used as an accompaniment to pork sausage; they are also highly valued as toppings for white pizzas and focaccias