

TORBOLE BROCCOLI IN CREAM

CORTE DEL TIPICO

PRODUCT DESCRIPTION

Cream made with processed Torbole broccoli, a vegetable that grows exceedingly well in this district, developing organoleptic characteristics that are so unique it is Slow Food Guaranteed.

PRODUCTION

Fresh Torbole Broccoli, with its characteristic little green leaves and compact florets, is trimmed, cut and blanched, then cooked in a little extra virgin olive oil, apple cider vinegar, salt and sugar. The missing oil is then added. Bottled hot and pasteurised in a bain marie, it is then cooled to maintain taste and aroma.

INGREDIENTS

Torbole Broccoli 70%, extra virgin olive oil, apple cider vinegar, cane sugar, salt.

This product contains gluten, nuts, celery and mustard.

NUTRITIONAL VALUES (per 100 g of product)

Energy 1040 kJ / 252 kcal

Fat 25 g

of which saturated 3,5 g

Carbohydrate 3,3 g

of which sugars 3,3 g

Protein 2,4 g

Salt 1 g

PAIRINGS

- Antipasto on pane or bruschetta.
- As an ingredient in famous local dishes.

SIZES

180 g (pack of 12 pieces)

STORAGE CONDITIONS

Store in the refrigerator after opening and consume within four days.

