

PESTO WITH TORBOLE BROCCOLI

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

Torbole broccoli is washed and cleaned, finely cut and cooked on a base of extra virgin olive oil. It is then mixed with the other ingredients and finally pasteurized in a bain-marie.

INGREDIENTS

Torbole Broccoli 45%, extra virgin olive oil, almond 6,7%, lemon juice, salt, garlic.

This product contains gluten, nuts, celery and mustard.

NUTRITIONAL VALUES (per 100 g of product)

Energy 2169 kJ / 527 kcal

Fat 55 g

of which saturated 7,5 g

Carbohydrate 1,7 g

of which sugars 1,5 g

Fibre 3,2 g

Protein 4,7 g

Salt 1 g

PAIRINGS

- Appetizers on bread and bruschetta.
- First courses.

SIZES

180 g (pack of 12 pieces)

STORAGE CONDITIONS

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

