

WILD CHICORY WITH EXTRA VIRGIN OLIVE OIL

CORTE DEL TIPICO

PRODUCT DESCRIPTION

Antipasto made with wild dandelion leaves.

PRODUCTION

The fresh, trimmed, washed dandelion leaves are chopped then blanched in their preserving liquid (vinegar, water, wine, salt and sugar), drained and bottled with extra virgin olive oil with garlic and pepper. Pasteurised in a bain marie, the jars are then cooled, labelled and stored.

INGREDIENTS

Dandelion leaves 75%, extra virgin olive oil 21% salt, cane sugar, garlic, apple cider vinegar, wine, pepper.

This product contains gluten, nuts, celery and mustard.

NUTRITIONAL VALUES (per 100 g of product)

Energy 144 kJ / 278 kcal

Fat 12,9 g

of which saturated 4,1 g

Carbohydrate 1,1 g

of which sugars 1,1 g

Protein 3,9 g

Salt 0,19 g

PAIRINGS

- Antipasto on bread.
- Cheese and sliced cured meats.
- Side dish with vegetables, cheese and meat.

SIZES

180 g (pack of 12 pieces)

STORAGE CONDITIONS

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

