



Cipolline Selvatiche Vasi 200 g

Bottega Barbieri

Type	Pickled in oil
Origin	Italy, Calabria
Producer	Bottega Barbieri Cosenza
Contents	200 gr
Article no	84004200

Comments

In the month of February, in the wild areas of the Pollino Park, the harvest of "Cipollizze" as they are called in Calabria or "Lampascioni" as they are called in Puglia begins. The green shoot is identified, which indicates the presence of the tuber and with a firm blow of the hoe you dig until you find this vegetable, pink in color and of various sizes. After the harvest, the product is selected and the smallest ones are chosen to be preserved in oil. They are washed, the first skin is removed, they are blanched in wine vinegar and, after a short cooking, they are left to cool and drain on a clean cloth. The next day they are mixed with extra virgin olive oil, mint, black peppercorns, garlic, salted, jarred and pasteurized in a bain-marie. After a month you can proceed to tasting.