



Finissima di Melanzane Vasi 200 g

Bottega Barbieri

Type	Pickled in oil
Origin	Italy, Calabria
Producer	Bottega Barbieri Cosenza
Contents	200 gr
Article no	84007200

Comments

The finissima di melanzane is one of the preserves that best represents the Calabrian gastronomic traditions. Commonly called "melanzane a scapece" for the use of vinegar as the main ingredient and as a preservative. To make this specialty we use only fresh aubergines harvested in our gardens, not from brines. The September aubergines are washed, peeled, cut very thinly and strictly by hand, salted and immersed in white wine vinegar for at least 24 hours. After that they are weighed for a night, to make them lose their water content and drain them from the vinegar. The very white aubergines are then mixed inside a steel container and seasoned with extra virgin olive oil, mint, chili pepper, garlic and black peppercorns.