



Olive Ammaccate Vasi 200 g

Bottega Barbieri

Type	Pickled in oil
Origin	Italy, Calabria
Producer	Bottega Barbieri Cosenza
Contents	200 gr
Article no	84011200

Comments

Even the "ammaccate" olives, crushed, are that preserve that is identified with Calabria, when emigrants faced their journeys by train to reach distant Germany, when mothers prepare the "packages" to send to their children at university, when you want to send a present to a friend, the preserve always present in the packages, together with the soppresata, was a jar of bruised olives. To prepare this specialty, green olives from the month of October are used. They are crushed with a stone, the stones are removed, they are sweetened naturally by leaving them in running water for at least a week. When the bitter taste is no longer felt, they are ready to be seasoned. They are weighed for a night, and placed in large containers, the seasoning is carried out, with salt, extra virgin olive oil, wild fennel seeds, hot chili flakes, sweet chili powder, garlic, a good mix and they are jarred.