



## Origano Vasi 40 g

Bottega Barbieri

<b>Type</b>	Spices
<b>Origin</b>	Italy, Calabria
<b>Producer</b>	Bottega Barbieri Cosenza
<b>Contents</b>	40 gr
<b>Article no</b>	84061040

### Comments

The oregano plant flowers between June and September, which are also ideal months to harvest the branches for drying. Once dried, it is available at any time of the year. It can be used in a variety of ways in the kitchen. It can be sprinkled on salads, mixed into sauces, used to marinate meats and fish, or added to soups and stews. Dried oregano can also be used to make an aromatic tea.

### Pairing

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