

## **Contents:**

### **Carciofini Arrostiti in Olio Extra Vergine Di Oliva (Roasted Artichokes in Extra Virgin Olive Oil)**

Known as the king of vegetables, His Majesty The Artichoke, with his striking appearance, dominates the Salento countryside. When harvested the artichokes are defoliated by hand to get to the tender heart. These hearts are freshly grilled and preserved in Extra Virgin Olive Oil. This majestic vegetables is delicious as an appetizer or side dish - simply drain and arrange on a plate. It's also irresistible with cheeses (try Swiss or spicy provola), with crusty bread, a salad ingredient, or as a gourmet sandwich filler.

### **Pomodori Secchi Alla Salentina con Capperi e Origano (Salento Style Dried Tomatoes With Capers and Oregano)**

These Salento-style dried tomatoes are made by cutting local tomatoes into layers, and drying them with sea salt. They are then soaked in water, seasoned with garlic, capers and oregano and preserved in extra virgin olive oil. The salty seasoning in the recipe gives the tomatoes a particular 'umami' flavour, making them extremely tasty. They are an excellent appetiser or side dish, perfect as a pizza topping, or on toasted 'bruschetta' bread, or great in 'panini', gourmet sandwiches or in pasta dishes.

### **Olivette Leccino Denocciate in Olio Extra Vergine Di Oliva**

These tasty Leccino olives are hand-picked and left to ferment, to eliminate the bitter taste of oleuropein (an alkaloid found in olives). They are then seasoned with salt, flavoured with oregano, pitted and preserved in extra virgin olive oil. They are perfect served with aperitif drinks and cocktails, or an excellent ingredient to use when making pizzas, focaccias or any number of pasta sauces or meat and fish dishes.

## **Ingredients**

**Artichokes:** Roasted artichokes (67%) - Extra virgin olive oil (30%) - Wine vinegar - Citric acid - Salt  
Allergens: Sulphites

**Sundried tomatoes:** 60% rehydrated dried tomatoes - Extra virgin olive oil - Capers - WINE VINEGAR  
- Garlic - Salt - Oregano Allergens: Sulphites

**Leccino olives:** Leccino olives - Wine vinegar - Salt - Oregano - Extra virgin olive oil Allergens:  
Sulphites