



## Chopped black olives

### PRODUCT DESCRIPTION

Innovative, refined dressing with olives. An innovative recipe that teams a selection of olives grown by Agraria Riva del Garda and its partner producers and the signature cuisine of Locanda Margon and chef Alfio Ghezzi.

### ORGANOLEPTIC CHARACTERISTICS

Colour: dark nearly black  
Olfactory sensations: on opening, an intense aroma of olives in brine  
Taste sensations: an initially strong flavour ends in a milder characteristic bitter final.  
Consistency: grainy but not dry.

### PRODUCTION

During the production process the olives are slightly dried and finely chopped, so that they maintain a slightly bitter aftertaste.

### INGREDIENTS

Olives from Alto Garda Trentino, sea salt.

### GOOD WITH

Ideal in innumerable culinary creations, where a touch of creativity is needed to enhance a recipe or vegetables. Its particular consistency and delicate flavour make it especially suitable for accompanying and adding to salads, crostini, first courses and fish dishes.

### SIZES AVAILABLE

40 g, 150 g and 500 g

### PIECES PER SALE UNIT

40 g size: 12  
150 g size: 6  
500 g size: 4



40 g