

Fresh Vegetable

SARDINIAN TOMATO RED OR GREEN-RED



Ref: TOM-12

Italian name: Pomodoro camone

Weight order: 4-5 kg

Description: The camone tomato is grown exclusively in the island of Sardegna. A green tomato with hints of red, it is meant to be eaten at a stage that some might consider young...but to the contrary that in fact is its great virtue.

The particularity of the Sardinian soil is that it is naturally salty producing an incredibly flavourful tomato. Crunchy, tart, and very very tasty, it can be eaten like an apple.

Season: Spring

Serving suggestion: They go well with light and creamy ricotta with the sweet flavours of the coppa.