Fresh Vegetable

VESUVIO NEOPOLITAN TOMATO



Ref: TOM-00

Italian name: Pomodorini del “Piennolo”

Weight order: 3-5 kg

Description: The Piennolo tomato owes its name to the traditional technique of Vesuvian farmers to put the tomato bunches on a string tied in a ring, thus making asingle large bunch (the piennolo), which will be hung in a dry and airy place. The ripe tomato is richly red coloured, has side ribs and a peculiar point at the lower end the so-called “pizzo”, which distinguishes it from the hybridvariety having a less marked point at the end and no side ribs. The skin is thickand almost crispy, whereas the flesh is firm with a delicious and unmistakably bittersweet flavour due to the concentration of sugars and mineral salts.

Season: from May to September

Serving suggestion: The Piennolo tomatoes are the basic ingredient to cook many typical Neapolitan fish and meat dishes, as well as to prepare new and creative dishes in which it is possible to enhance the extraordinary quality of the primary products.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong