







## TROPEA RED ONION



Ref: ONI-02

Italian name: Cipolle di tropea

Weight order: 3 kg

<u>Description:</u> The red onion from Tropea, Italy, is a particular variety of red onion which grows in a small area of Calabria in southern Italy named "Capo Vaticano" near the city of Tropea. This onion has a stronger and sweeter aroma and the inner part is juicier and whiter than other red onions and it is possible to make a marmalade with it. In March 2008, the European Union registered the Protected Designation of Origin mark for the onions produced in this particular area.

Season: from May to November

<u>Serving suggestion:</u> You can eat them raw in salads, cooked in sauces, roasted or grilled; placed on top of pizza or in *frittate*, made into jam and even added to ice cream!

