



Codes: 09-020 - 09-021 - 09-022 - 09-023
Format: 1/2 Glass Jar
Net weight: 440g

Pcs/Box: 6
Portions: 12/15
MPT: 36 months

Main Ingredients

Cane sugar, glucose, mustard essence depending on the kind of mostarda:
 apple and pears/figs/oranges/red onions.

Organoleptic Characteristics

Colour: typical of the fruit/vegetables that compose mostarda.

Taste and Smell: the characteristic spicy essence is given by mustard essence.

Look and Texture: the product is similar to jam, with pieces of candied fruit/vegetables in evidence.

Instructions fo Preservation

Store the jars in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly because the mustard essence is extremely volatile and tends to lose intensity.

Nature and Characteristics of the Product

The common ingredient to all mustards is mustard, a perennial plant of Asian origin. In ancient times, Pythagoras already mentioned its use in his writings, as a preservative for sauces based on fruits and vegetables. The term "mustard" comes from Latin "mustum ardens" (spicy must) because must obtained from grape pressing was made spicy with mustard flour and then used in order to preserve the mixtures based on fruit and vegetables. You can find the recipe of "Cremona" mostarda, prepared with candied fruits and mustard, in a recipe book printed in Liege in 1604 and attributed to Lancelot de Casteau, head cook for princes, bishops and noblemen who, at the time, already appreciated this delight thanks to the numerous commercial exchanges between Cremona and the Flemish people. The long and complicated hand preparation includes the selection of fruits and vegetables that are picked up at the right degree of ripeness and, after being cut in rough pieces, are candied with the addition of cane sugar. The fruits are left in cane sugar for 24 hours and then they are boiled for 5 minutes. Everything is left to stand for 24 hours. This processing is repeated 3 times before the mustard essence is added to the final mixture. We underline once again that the aroma of mustard fades away in time because it is extremely volatile. After 12 months from packaging, mustard starts to lose its power.

Why Buy this Product?

The ½ kg glass jar, with an easy opening cap is certainly the best package for this kind of product. The characteristic essence of mustard is volatile, so it is better to have a small jar, so that it can be consumed rapidly and offer always the best quality. The hand preparation gives these mustards a genuine and homemade taste and look, which is not unimportant for the customer who may propose it as a homemade speciality.

Concerned Customers

This product is definitely interesting for wine bars, pizzerias, restaurants, inns, taverns and for all those who want to take care of their customers in a fancy and exclusive way. Thanks to its painstaking packaging, another interesting sales channel for this product are shops or organisations that propose Christmas or festivity baskets.

Way to use

Apples and pears: it matches happily with cold or boiled meats, salami, fresh crescenza cheese, semi-seasoned cheses such as taleggio, provolone, fontina. It is delicious with creamy ice-cream.
Figs: it is excellent with sweet and spicy cheeses, as well as with season cheeses in general (Gorgonzola, Roquefort, Blue Stilton, ...), cow-buffalo mozzarella di bufala, fresh pecorino. It is perfect with pâté de foie gras.
Red onions: it is the ideal partner of boiled beef, ad is a real delight with seasoned cheeses such as Gruvier, Montasio, Parmesan ...
Oranges: this is excellent with smoked salmon, salted anchovies and seasoned cheeses. It is at its top performance with mascarpone cheese and bitter dark chocolate.

Chef's Ideas and Suggestions

Cremona Mustard Rolls.

Ingredients: 200 g of fresh sausage, 2 spoonfuls of white bread soaked in milk and pressed, 2 yolks, 2 spoonfuls of grated parmesan, salt, pepper, 1 kg of scallops, 300 g of Mostarda, ¼ cupful of butter, ¼ cupful of dry white wine.

Preparation: put the sausage meat, the soaked bread, the yolks and the parmesan in a bowl. Salt and pepper and stir well. Lightly beat the scallops and spread some of the filling you obtained on each one. Add a tea-spoonful of cut mostarda at the centre of each one. Roll the scallops and tie every roll with a piece of string. Heat the butter on a medium flame in a pan and cook the rolls for 15 minutes, turning them very often for them to brown on every side. Take the rolls from the fire and put them on a plate, add wine to the cooking sauce and stir well on a low flame. Replace the rolls in the pan and cook on a low flame for another 5 minutes. Add some water, if necessary, in order to prevent the rolls to stick to the bottom of the pan. Serve with the rest of Mostarda di Frutta.