



**Code:** 01-351  
**Format:** 1/2  
**Net weight:** 350 g

Glass jar

**Pcs./Box:** 6  
**Pieces:** 60-65  
**MPT:** 36 months

### Main Ingredients

Leaves of caper, extra virgin olive oil, salt.

### Organoleptic Characteristics

**Colour:** dark green

**Taste and fragrance:** typical of caper, with delicate nuances of vinegar.

**Aspect and consistency:** crunchy leaves, extremely tasteful and appetizing

### Storage Instructions

Store the jars in a cool, dry place, far from heat; after opening, keep it in the refrigerator (0-4°C) and eat rapidly.

### Origin and Characteristics of the Product

The leaves of wild capers are collected fresh and then marinated in wine vinegar for a long time. Are then preserved in Extra Virgin Olive oil and salt.

This process makes each leave crunchy with a delicate caper taste that won't overpower other flavours, and have just a hint of saltiness they don't require rinsing.

### Why Buy this Product?

For all people obsessed with all things capers, nothing is better news than having more of the caper plant to love. Caper leaves come from the same caper plants as capers and caperberries. They are harvested, carefully selected and after a long production process, following the traditional method, offering the taste and the flavour of an amazing speciality. Chefs love them because of their main characteristics: crispy, juicy, and tasty. They are rich in vitamins and antioxidants. Indulge yourself to a new discovery for your palate!

### Concerned Customers

Clearly the best customers for this item are all the best restaurants, high skill pizzeria, lounge bars, where chefs and professionals are always able to offer something new and unique.

### Way to use

Excellent to offer with aperitifs along with capers, olives, cherry tomatoes and baby artichokes. Use them in fresh green salads, tuna salads, beef or fish tartare and carpaccio, to top roasted fish or meat. Make a stunning garnish for any savory dish or together with anchovies and burrata on top of a fantastic pizza gourmet.

### Chef's Ideas and Suggestions

**Cavatelli del piennolo** – you can prepare many different pasta dishes with caper leaves. As pasta you can use cavatelli or any other short shape. Cut a thick slice of fresh tuna in small cubes. Brown the cubes in a pan with the olive oil, garlic and mint and caper leaves. As soon as they have browned, remove the ingredients from the pan and put them in a smaller pan. Brown half an onion, finely chopped, in the oil in which the tuna was fried. Add the Ginos Golden Baby tomatoes, the browned tuna, 1 cup white wine and 3 cups water. Flavor with 4 more caper leaves, a pinch of cinnamon and a small pinch of pepper. Cook the cavatelli (pasta) and pour it into the pan with the tuna and flavorings. Cook over high heat for a few seconds while stirring the pasta energetically. Decorate with toasted slices of bread and caper leaves.