

SAN FANTINO Horseradish!

Ingredients: Horseradish, radish, olive oil, white wine vinegar, salt

Production: 20 kg

Price: 7 euro for a 100 gr jar



Horseradish and radish are farmed on the estate. The roots are dug up at the end of Winter when they are most stinging. They are cut in pieces and then processed with some olive oil, white wine vinegar and salt. No cream or other diluting ingredients added, it is the real stuff.

When the resulting paste has the right consistency we fill up the jars by hand making sure that there are no air bubbles inside. We then sterilize the jars by boiling them for 135 minutes.

The product has a shelf life of several years at ambient temperature but must be kept in the fridge once opened.

The result is a product so strong that makes your nose drip with the spiciness and the intensity of its flavour.

A great present when invited to a dinner.