

Red fig mostarda



The sweet and delicate taste of red fig combined with sugar and the aroma of mustard makes this red fig mostarda purée a sauce with a fruity and spicy taste. Ideal, thanks to its sweetness, with smoked fish. Try it paired with cream for a different recipe than what you're used to. Also perfect with fresh and delicate cheeses, cured meats and game for more classic but tasty combinations.

Ingredients: candied fig purée (55%) (50% figs, sugar, glucose syrup, water), sugar, water, glucose syrup, fig compound (6%) (66% figs, sugar), elderberry juice concentrate, natural fig flavour, mustard flavour, sodium metabisulfite.

Nutritional values per 100 g

Energy	1222 kJ / 292 kcal
Fat	< 0,5 g
of which saturated	< 0,1g
Carbohydrates	70 g
of which sugars	63 g
Fibres	2 g
Protein	2 g
Salt	0.08 g