

IASA

Colatura di Alici - Anchovy Extract *from Campania, Italy*



Colatura is a treasured ingredient with roots dating back to ancient Rome. It is extracted during the 12 month anchovy curing process, then aged in oak barrels for 3 years before bottling. This versatile extract is rich with the flavors of the sea.

Uses: A small splash of colatura enhances pasta, fish, meat, & vegetable dishes. Try one of our favorite combinations: blanched broccoli tossed with olive oil, red pepper flakes, toasted garlic, & colatura.