

CREMA DOLCE DI PORRI - SWEET LEEK SPREAD




CASCINA
FIUME
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Piedmont, Italy

SENSORY PROFILE

Crema Dolce di Porri offers a smooth, velvety texture with a delicate sweetness from the slow-cooked leeks. The aroma is subtly earthy, with rich, caramelized notes of leek that fill the air. On the palate, it delivers a refined balance of sweetness and mild onion-like flavor, creating a creamy, savory depth. This luxurious spread enhances dishes with its smooth richness, highlighting the natural sweetness of the leeks.

INGREDIENTS

Leeks, sugar, lemon juice

TRADITION

Cascina Fiume is a family-owned farm in Piedmont, dedicated to preserving the region's agricultural heritage through a diverse range of crops and livestock. In addition to cultivating four distinctive varieties of Carmagnola peppers, including the Slow Food Presidio-certified Corno di Carmagnola, the farm grows a variety of fruits and vegetables, all nurtured with a strong commitment to quality. Since 2000, Cascina Fiume has been a registered member of the Consorzio di Tutela del Peperone di Carmagnola, which ensures the protection and quality of these regional products. Since 2002, they have been processing their produce into traditional items like roasted vegetables, pickled goods, and other preserved specialties, all using natural preservation methods. Cascina Fiume's dedication to sustainable farming extends across all of their offerings, ensuring that every product is free from preservatives and crafted with the utmost care and attention to detail.

RETAIL SIZE	180g
ITEM NO	CF420
UPC	8033844631071
CASE	12 Jars
CASE WEIGHT	10 lbs.



REVISED 4/17/2026