

**CAROLI HOTELS**

**Riserva Naturalistica Torre del Pizzo**  
**Litoranea Gallipoli – Santa Maria di Leuca**  
**I-73014 Gallipoli (LE)**

Subject: Caroli Hotels - Tourism Competitions for European Hotel and Tourism Schools – 7th Edition.

Categories: Culinary Arts, Restaurant Service and Hospitality.

In memory of Attilio Caroli and Gilda Nuzzolese - Mario Caputo and Maria Domenica Caroli.

Gallipoli - Santa Maria di Leuca - 16th - 19th March 2022.

**Appendix 4 *Basket ingredients***

**Ingredients available to process the recipes for “Culinary Arts” and “Restaurant Service” competitions.**

Extra virgin olive oil	Red Tomato Sauce
Eggs	Yellow Tomatio Sauce
Durum wheat flavour	Peeled tomatoes
Milled Semolina	Dry tomatoes
Wheat senator hats	Semi dried tomatoes
Sage	Tomato from Morciano di Leuca
Basil	Winter tomato
Thyme	Apulian bread
Rosemary	“Friselle”
Laurel	Barley pasta
Saffron	Friscous
Celery	“Tria”
Yeast	“Orecchiette”
Salt	“Minchiareddhi (maccarruni)”
Pepper	“Maritati”
<b>Sugar</b>	“Sagne ncannulate”
Capers	Rise
Garlic	“Caciocavallo” Cheese
Carrots	“Cacioricotta” Cheese
“Pestanaca di Sant'Ippazio”	“Strascinati”
Chili Pepper	Giuncata” Cheese
Parsley	Mozzarella
Onion from Puglia	Ricotta Cheese
Olives from Lecce	“Ricotta forte” Cheese
Turnip Tops	“Stracciatella” Cheese

<b>“Mugnolo”</b>	<b>Scamorza Cheese</b>
<b>“Cicerchia”</b>	<b>Pecorino Cheese</b>
<b>Black artichoke</b>	<b>Burrata Cheese</b>
<b>“Meloncella”</b>	<b>Sweet sausage - Spicy sausage</b>
<b>Yellow and Red Peppers</b>	<b>“Suprema di volatili”</b>
<b>Beans</b>	<b>Quail 100 grams portions</b>
<b>Bean with the eye</b>	<b>Capocollo from Martina Franca</b>
<b>Chickpeas</b>	<b>Purple Shrimps of Gallipoli</b>
<b>Black Cece Chickpeas from Muro Leccese</b>	<b>Sea Bass</b>
<b>Lentils from Soletto</b>	<b>Umbrine</b>
<b>Broad Bean from Zollino</b>	<b>Sea Bream</b>
<b>Chicory from Galatina</b>	<b>“Scapece” Gallipolina</b>
<b>Chicory from Otranto</b>	<b>Clam</b>
<b>“Lampascione”</b>	<b>Octopus</b>
<b>Sieglinge Potato from Galatina</b>	<b>Squid</b>
<b>Sweet Potato</b>	<b>Sepia</b>
<b>Aubergine</b>	<b>Snapper</b>
<b>Dried curly peas from Sannicola</b>	<b>Codling</b>
<b>Peas from Zollino</b>	<b>Anchovies</b>
<b>Dried Peas from Vitigliano</b>	<b>Tuna fish</b>
<b>Salento Truffle</b>	<b>Pupilli (small fish)</b>
<b>Lemon</b>	<b>Sardines fish</b>
<b>Orange from Alezio</b>	<b>Mussels</b>
<b>Salento Figs</b>	<b>Honey</b>
<b>Apricot from Galatone</b>	<b>“Vincotto”</b>
<b>Mulberry</b>	<b>Apulia Wines</b>
<b>Shelled Almonds</b>	<b>Distillates</b>
	<b>Craft Beer</b>