

The Romagna shallot is a typical product of local countryside, it is a fundamental ingredient for many traditional dishes.

*Ingredients:*

- 1 kg. shallot
- Extra virgin olive oil
- Vinegar
- 200 gr. coarse salt
- Pepper grains

*Preparation:* choose some shallots having roughly the same medium-to-large size and clean them by removing the outer skin. Place them in a dish and leave them covered with coarse salt for 2 days. After this time, remove the salt and immerse the shallots completely in the vinegar, where they must rest for another 2 days. Once drained and patted dry with a cotton cloth, place them in glass jars and cover them completely with olive oil and peppercorns. Ideally, wait a month before eating.