

## PANCETTA COTTA



CODE	78200
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	3 kg approx

A oven roasted rolled bacon, pleasantly spiced

DESCRIPTION	Pancetta from Tuscany aromatized with wild fennel, rosemary, lemon rind and garlic, rolled, tied and cooked in the oven
APPEARANCE	When cut it has a beautiful golden colour on the surface, with evident presence of herbs and spices
TASTE	It has a delicate flavour, rich in scents of fresh spices
MATURING	Not expected
PRODUCER	Macelleria Marini - Ferruccia Agliana (PT) - Tuscany
OUR SELECTION	It is produced in a strictly artisanal way by the Macelleria Marini, of Ferruccia Agliana (PT), which has been dedicated for four generations to the processing of pork: the careful selection of raw materials, the processing linked to ancient systems and the air seasoning are the secrets of the quality of Tuscan cured meats produced by the Marini family
CURIOSITY	For the seasoning Marini simply uses salt, pepper, garlic and aromatic herbs like rosemary, thyme, bay leaf, ground cloves and a little lemon zest. The meat rests with its seasoning for a full day, then the pancetta is rolled up, tied, and ready for cooking. It is cooked in liquid lard for about 3 and a half or 4 hours, so that a temperature of about 72 ° C is reached in the heart of the pancetta. It is then left to drain, washed to remove excess fat and cooled in a blast chiller for 12-18 hours. Only at this point is it vacuum packed
SUGGESTIONS	It can be eaten as an appetizer layed over a hot focaccia, but also as a main course with a salad or some mashed potatoes as side dish. Try the pairing with a glass of Prosecco 'sur lies' or with a Cerasuolo d'Abruzzo DOC