

GUANCIALE AL PEPE (1,5%)



CODE	78218
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	1,8 kg approx

A rare piece of charcuterie perfumed with black pepper

DESCRIPTION	Cheek pork lard with black pepper, matured for at least 20 days
APPEARANCE	The surface covered with pepper; when sliced it has a beautiful white color, with pinkish veins
TASTE	Sweet, round, long, full to the palate, buttery and peppery
PRODUCER	Salumificio Lusetti - Suzzara (MN) - Lombardy
OUR SELECTION	Produced exclusively from Italian meats, it is gluten and lactose free
SUGGESTIONS	Amazing in recipes, it is the real and authentic ingredient in the Amatriciana sauce