

FIOCCO DI PROSCIUTTO



CODE 78228

COUNTRY OF ORIGIN ** Italy, Lombardy

WEIGHT 2 kg

**** ATTENTION: the origin of the raw material may be different**

Gourmet Prosciutto made from carefully selected meat of finest quality

DESCRIPTION	Gourmet Prosciutto made from carefully selected pork meat of finest quality
APPEARANCE	Cylindrical shape not very smooth, the slice is bright red with minimal presence of fat
TASTE	Sweet, rich in flavors
PRODUCER	Salumificio Lusetti - Suzzara (MN) - Lombardy
SUGGESTIONS	This product must be prepared as the culatello before cutting. Remove the strings and immerse the bowl in water and white wine for 6-8 hours, until the bladder is removed from the meat, then pull off the bow and remove the bladder. Brush and remove any residues from the surface and start slicing. When using, keep the bowl wrapped in a cotton cloth soaked in the wine.

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