

PANCETTA TESA NAZIONALE



CODE	78235
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	3 kg approx

Pancetta produced by Grossetti from italian pigs; perfect for cooking

DESCRIPTION	Meat from heavy pigs (in average 180-185 kg) bred in Lombardi and Emilia Romagna regions
APPEARANCE	A flat pancetta with a rectangular shape; it shows grounded pepper grains on the upper side and the rind on the other one
TASTE	Sweet and slightly sapid, well balanced the pepper seasoning
PRODUCER	Salumificio Grossetti - Strà di Nibbiano (PC) - Emilia Romagna
OUR SELECTION	We asked Antonio to produce a straight pancetta with excellent raw materials, to have a great ingredient for all the recipes where pancetta plays a fundamental role
CURIOSITY	The story of Grossetti dates back to the nineteenth century when the great grandfather of the nowadays owner was a butcher. From the XIX century until today, the production has remained very close to the tradition, starting from the meat selection which follows strict regulations, for example choose only the havier pigs as a guarantee of high quality meat. The aim of Grossetti is to obtain sweet and fragrant products by salting and binding the meat by hand, and most of all cureing the product slowly
SUGGESTIONS	Perfect for cooking, try it on the traditional pasta Amatriciana or Carbonara