

PANCETTA PIACENTINA DOP



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| CODE | 78244 |
| COUNTRY OF ORIGIN | Italy, Emilia Romagna |
| WEIGHT | 5 kg approx |

DOP rolled pancetta, produced following the tradition of Piacenza area

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| DESCRIPTION | Pancetta DOP from Piacenza area produced with meat from heavy pigs grown in Lombardy and Emilia Romagna regions |
| APPEARANCE | The slice shows the typical round strips of white fat and intense red coloured lean |
| TASTE | Sweet, round, full to the palate and buttery, characteristics that make pancetta unique in cooking. When sautéed it gives a strong toasty and nutty aroma |
| MATURING | At least 90 days |
| PRODUCER | Salumificio Grossetti - Strà di Nibbiano (PC) - Emilia Romagna |
| OUR SELECTION | It comes from the fat cut of the pig called pancettone. Initially, the meats are sprinkled with a mixture of salt and spices according to the traditional recipe, followed by a period of cold rest to allow the salt and aromas to be distributed evenly in the meat; after massaging, the pancetta is rolled up and tied by hand, then left to dry in special rooms for 10/15 days; after drying, seasoning begins |
| CURIOSITY | Grossetti is member of the Piacenza's Consotium of PDO Cured Meats, the only one in Europe to have obtained the PDO status fro three products: Coppa Piacentina, Pancetta Piacentina and Salame Piacentino |
| SUGGESTIONS | Traditionally enjoyed very thinly sliced, raw, as an appetizer; beautiful as ingredients in many recipes |