

PANCETTA PIACENTINA DOP



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

DOP rolled pancetta, produced following the tradition of Piacenza area

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