

CULATTA ARROSTO



CODE	78404
COUNTRY OF ORIGIN **	Italy, Emilia Romagna
WEIGHT	3,5 kg approx

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

Culatta Arrosto is the cooked version of Culatello

DESCRIPTION

Culatta produced with a single cut of back leg of selected pigs, born, bred and slaughtered in Italy, in Emilia-Romagna and Lombardy regions

APPEARANCE

It is the cooked version of Culatello, when sliced it shows an intense pink colour

TASTE

Sweet and delicate, it is processed with a delicate bouquet of aromas that enhance the taste of the meat; pleasantly soluble in the mouth

PRODUCER

Crocedelizia - Soragna (PR) - Emilia Romagna

OUR SELECTION

When we visited Ernestino, he told us some of the differences among the small producers like him and the industrial producers. One of these particularly impressed us: Ernestino need to buy the whole mezzena and use all the meat, as in the past, with no waste, whereas big producers buy just the cuts they need e.g. for Culatello. A choice that goes also in the direction of sustainability. One more reason, for us, to support the handcraft job of small artisans like Ernestino.

SUGGESTIONS

We suggest to slice it with knife, not too thin; in the area of production it is traditionally warmed up and eaten with 'gnocco fritto' (fried dough)