

MORTADELLA DI PRATO IGP



CODE	78730
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	3 kg approx

A typical tuscan mortadella, spiced with alkermes

DESCRIPTION	This mortadella is produced with lean meat from the shoulder of Italian pigs, with small pieces of lard, spices and aromas added. It is also spiced with alkermes a liqueur usually used in the preparation of cakes.
APPEARANCE	It looks like a small cooked salami, a pink colour with uneven cubes of lard cut by hand
TASTE	An intense and particular aroma of esotic spices
MATURING	Not expected
PRODUCER	Macelleria Marini - Ferruccia Agliana (PT) - Tuscany
OUR SELECTION	It is produced by hand in the butcher's Macelleria Marini, di Ferruccia Agliana (PT), that has for the last 4 generations been processing pork: the choice of selected raw materials, the ancient method of processing and the seasoning in air are the secrets of the quality of the tuscan salamis produced by Manuel Marini and his parents according to family traditions.
CURIOSITY	The Mortadella di Prato was born at the beginning of the 1900's, made at first just to use up the trimmings of the other salamis: this second choice meat was worked with spices and liqueurs and then cooked in water. This process nearly died out after the war but was rediscovered by a salami factory about 30 years ago.
SUGGESTIONS	To be enjoyed on it's own cut thinly or in salads cut into cubes. Marvelous with some white crusty bread. Excellent companion to fresh figs