

# MORTADELLA CLASSICA - SLOW FOOD PRESIDIUM



<b>CODE</b>	78735
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>WEIGHT</b>	10 kg

Slow Food Presidium, produced according to the traditional Bolognese recipe

<b>DESCRIPTION</b>	The pigs used to make the Mortadella are born, bred and slaughtered in Italy, prime quality pigs bred in a traditional way
<b>APPEARANCE</b>	When cut it is much pinker than other Mortadella
<b>TASTE</b>	Light and digestible with a typical taste of delicate sweet meat, the fragrance is less overbearing than the other Mortadellas but more complex thanks to the use of the natural bladder
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Bonfatti Negrini Salumi - Renazzo (FE) - Emilia Romagna
<b>OUR SELECTION</b>	It is free of gluten, casein, glutamines, ascorbic acid, dextrose, fruit sugar and polyphosphates. It is cased in natural pig bladder and the sodium nitrate added is much less than the limit permitted by law
<b>CURIOSITY</b>	Born in 1984, Salumificio Bonfatti is one of only two producers of Mortadella Classica, become a Slow Food Presidium to distinguish this absolutely handmade product from other mortadelle
<b>SUGGESTIONS</b>	Excellent when cut into small cubes or cut thinly in slices by hand. Amazing in sandwiches with some provolone cheese. It can be used in traditional dishes like cannelloni bolognaise to enhance the aromas