

MORTADELLA CLASSICA - SLOW FOOD PRESIDIUM



CODE	78735
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	10 kg

Slow Food Presidium, produced according to the traditional Bolognese recipe

DESCRIPTION	The pigs used to make the Mortadella are born, bred and slaughtered in Italy, prime quality pigs bred in a traditional way
APPEARANCE	When cut it is much pinker than other Mortadella
TASTE	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
MATURING	Not expected
PRODUCER	Bonfatti Negrini Salumi - Renazzo (FE) - Emilia Romagna
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	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