

JAMON MANGALICA DEBONED



CODE	79212
COUNTRY OF ORIGIN **	Spain
WEIGHT	5 kg

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

Cured ham made from Mangalica breed, aged at least 24 months

DESCRIPTION	Pigs legs of Mangalica breed, born and raised in Hungary
APPEARANCE	The boneless ham presents the usual asymmetrical pear shape, the flesh has an intense red color, with a diffuse marbling
TASTE	Very sweet, melting on the palate, not at all greasy despite the important fatty infiltration; it has a good persistence, with strong hints of toasted fruit and cellar
MATURING	At least 24 months
PRODUCER	Monte Nevado - Segovia - Castiglia Leòn - Spain
CURIOSITY	The Mangalica is a native breed of Serbia, Hungary and Romania; the curled bristles earned him the name of "woolly pig" in many languages?; it can be of different colors: yellowish-white, black, red or two-coloured (black with a white belly); the blonde variety is typical of Hungary; a recent research has shown that its meat and fat contain a significantly higher amount of HDL cholesterol
SUGGESTIONS	Keep it at room temperature before tasting