Date of creation: 18/04/2024

PORCHETTA DI ARICCIA IGP - MEZZO TRONCHETTO

CODE	80811
COUNTRY OF ORIGIN	Italy, Lazio
WEIGHT	4,5 kg approx

The classic porchetta to eat exclusively with the rind

DESCRIPTION	Porchetta produced with Italian pork, boned and seasoned with salt, pepper, garlic and rosemary
APPEARANCE	Compact, with evident spiciness, covered with a crispy rind but with a juicy heart
TASTE	Mild and with an important use of spices that mixed according to the recipe make it inimitable
PRODUCER	Leopardi - Ariccia (Rome) - Lazio
OUR SELECTION	The soft heart and the crispy rind are the characteristics that make unique the Ariccia Porchetta: infact the city of Ariccia (near Rome) is the homeland of this product and Leopardi one of its most historic producers
CURIOSITY	Porchetta di Ariccia IGP is slow cooked in the oven in order to obtain an homogeneous cooking. The cookig lasts about 4 hours with a temperature between 220 and 250 °C. This method assure a crispy rind but a soft, pink and juicy heart
SUGGESTIONS	Porchetta can be served cold and, if kept in the right way, remains tasty and fragrant for at least two weeks, despite being free of preservatives and additives. In addition to the classic sandwich, it can also be served as a main course and during the summer it can represent an excellent single dish combined with cherry tomatoes, Parmigiano Reggiano DOP and a cream of balsamic vinegar. Perfect to pair with a glassof Vino Nobile di Montepulciano or Buttafuoco DOC dell'Oltrepò Pavese

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