

COSCIA AL FORNO - THIGH ROASTED



CODE	80854
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	5 kg approx

Roasted cured meat produced in the province of Venice only with meat and salt

DESCRIPTION	Roasted cured meat produced in the province of Venice only with fresh pork meat, coming from Netherlands. The products are obtained in a natural way, without the use of any kind of additives or preservatives
APPEARANCE	The color is pink. The product presents an outside rind which must be removed before cutting
TASTE	Sweet taste and characteristic of the meat, not too much salt because it's to add before the consumption
PRODUCER	Meggiolaro - Stra (VE) - Veneto
OUR SELECTION	The secrets of Alessandro are the processing times: very long and cooking at low temperatures. All the products are obtained in a natural way, without use of additives or preservatives
CURIOSITY	Meggiolaro is a small artisan factory, still family-run today, specialized in the production of roasted products. Today the company is managed by Alessandro and Gessica, sons of the founder, who maintain that tradition in the processing that has made Meggiolaro's cured meats unique and so appreciated
SUGGESTIONS	Before the service, remember to add salt and pepper