

## TRANCIO DI PORCHETTA AL FORNO



CODE	80855
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	6 kg approx

Porchetta produced in the province of Venice without any additives

### DESCRIPTION

Delicious piece of charcuterie made from 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 pinkish, outside it presents a rind which must be removed before cutting

### TASTE

Mild, with a characteristic aroma of meat; the presenxce of salt is very low because it has to added before the consumption. It's predominant the flavour of roasted meat because the spicing is delicate and respects the raw material

### PRODUCER

Meggiolaro - Stra (VE) - Veneto

### OUR SELECTION

Like all Meggiolaro products, this porchetta also stands out for the absence of preservatives and additives. What distinguishes this porchetta from the others is the type of cooking that gives the colour and scent of a roast while maintaining a buttery texture inside

### CURIOSITY

Alessandro Meggiolaro chooses pigs of Dutch origin for the production of his porchetta because they guarantee him the right proportion of fat and lean part, and a pleasant pink colour of the meat. The cooking takes place in 5 phases for a total of about 25 hours with a dry temperature of about 80 ° C; a cooking similar to that of the roast that gives a tender, elegant and delicate product

### SUGGESTIONS

It can be warmed up but it is delicious also at ambient temperature. Delicious in a sandwich but also if paired with a sparkling wine made with the 'champenoise' method