

ROASTBEEF MEGGIOLARO



CODE	80857
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	3 kg approx

Roastbeef by Meggiolaro, cooked slowly at low temperature

DESCRIPTION	Beef bottom round cooked slowly, with spices and low salt
APPEARANCE	The slice is rather pink in the centre with a delicate brown border
TASTE	Sweet, low in salt, very delicate with a characteristic meat flavour
MATURING	Not expected
PRODUCER	Meggiolaro - Stra (VE) - Veneto
OUR SELECTION	This is a roastbeef prepared only with beef, salt and spices. That's what we like about Alessandro's products: they are not only delicious but also processed with care, ability and experience. Reason why there's no need to add preservatives or additives!
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	Roastbeef is a ready-to-use product that only needs a little fundamental care to enjoy it at its best: slice thinly and serve with some smoked salt; delicious with asparagus or just with a few drops of a good Modena's traditional balsamic vinegar