

WURSTEL 'SERVELADE'



CODE	81065
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	400 g approx

Handcrafted Italian wurstel produced by Karl Bernardi with pork and beef

DESCRIPTION	Big size wurstel produced with pork meat and beef
APPEARANCE	Short but large wurstel, pink colour
TASTE	Sweet and delicate, with smoky and spicy notes
PRODUCER	Karl Bernardi - Brunico (BZ) - Alto Adige
OUR SELECTION	Italian wurstel produced by Karl Bernardi in artisanal way, without gluten, milk or milk derivatives, monosodium glutamate and dyes
CURIOSITY	Wurstel is the diminutive of 'Wurst', which in German means 'sausage'. It is a specialty of the Austro-German origin, and, in Italy, are very common in South Tyrol
SUGGESTIONS	We recommend to warm up teh wurstel in hot water (not boiling) for about 15 minutes or to grill them, peeled, whole or cut lengthwise and serve with the potatoes, mustard and sauerkraut. Try it in salad, with tomatoes, cheese, potatoes and parsley