

## WEISSWURST



<b>CODE</b>	81067
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>WEIGHT</b>	3 x 100 g approx

The typical bavarian white wurstel, produced by Karl Bernardi

<b>DESCRIPTION</b>	Handcrafted Italian white wurstel produced by Karl Bernardi with pork meat, not smoked and enriched with spices
<b>APPEARANCE</b>	Medium size wurstel, with pale pink to gray colour and with visible spices
<b>TASTE</b>	Sweet and spicy, prevalence of the aromatic notes due to the use of spices
<b>PRODUCER</b>	Karl Bernardi - Brunico (BZ) - Alto Adige
<b>OUR SELECTION</b>	Italian wurstel produced by Karl Bernardi in artisanal way, without gluten, milk or milk derivatives, monosodium glutamate and dyes
<b>CURIOSITY</b>	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. Weisswurst is the typical Bavarian white sausage, not smoked, flavored with fresh parsley and other spices
<b>SUGGESTIONS</b>	We suggest to boil in hot water for about 10 minutes and serve with sweet mustard