

WEISSWURST



CODE	81067
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	3 x 100 g aapprox

The typical bavarian white wurstel, produced by Karl Bernardi

DESCRIPTION	Handcrafted Italian white wurstel produced by Karl Bernardi with pork meat, not smoked and enriched with spices
APPEARANCE	Medium size wurstel, with pale pink to gray colour and with visible spices
TASTE	Sweet and spicy, prevalence of the aromatic notes due to the use of spices
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. Weisswurst is the typical Bavarian white sausage, not smoked, flavored with fresh parsley and other spices
SUGGESTIONS	We suggest to boil in hot water for about 10 minutes and serve with sweet mustard