

## CECINA DE LEON IGP BABILLA



<b>CODE</b>	81116
<b>COUNTRY OF ORIGIN **</b>	Spain
<b>WEIGHT</b>	2,5 kg

**\*\* ATTENTION: the origin of the raw material may be different**

The famous spanish smoked beef ham, matured at least twelve months

<b>DESCRIPTION</b>	It is produced only with the hind quarters from mature cattle, at least 5 years old and 400 kg of weight, preferably from native cow races of Castilla y León region; the only ingredients admitted by the IGP regulation are beef and salt
<b>APPEARANCE</b>	Outside it shows a dark colour; the slice is red-intense, cherry to garnet red, darker on the borders, with small veins of fat all around
<b>TASTE</b>	Less fat than the Contra, with an intense taste, very long
<b>MATURING</b>	At least 12 months
<b>PRODUCER</b>	Cecinas Nieto - León - Spain
<b>OUR SELECTION</b>	Cecinas Nieto is a family business founded in 1965 by José Nieto Blas, the descendent of a family of muleteers from la Maragateria. Today the business is managed by José Luis Nieto who told us about the naturalness of his Cecina: only an accurate selection of the beef, salt, smoke, a careful aging and the passion of Josè Luis.
<b>CURIOSITY</b>	Cecina de León is one of the most famous spanish smoked ham from beef, produced in León, north-west of Spain. The first written references to the dried beef Cecina de León is dated back to the 4th century BC. However, the Asturs, the first inhabitants of north-east Spain prior to the arrival of the Roman Empire, were the first to cure the meat as Cecina. Commerce, transportation at the time, and food traditions provided the perfect circumstances for this highly nutritious dried beef to become the perfect food for the local muleteers (maragatos) during their long journeys across the Iberian Peninsula. Cecina recipe has been passed down through generations in maragatos families, and travelled with them from Asturs to León. Since 1994 Cecina de León is a PGI ad can be produced only by 16
<b>SUGGESTIONS</b>	Perfect alone or with some extra virgin olive oil; ideal as aperitif accompanied with a goat's milk cheese. Try it with a tomatoes' compote or peppers' compote