

## SPECK CARNIA AFFUMICATO



<b>CODE</b>	81150
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	5 kg approx

Speck coming from the area of Sauris near Udine

<b>DESCRIPTION</b>	Fresh pork thigh of European Origin
<b>APPEARANCE</b>	The color of the meat is wine red near the top and pale red next to the fat. The color of the fat is white
<b>TASTE</b>	The taste is medium to the palate, round, delicately salty and long. The aftertaste is long, delicately smoky with strong hints of wood and forest
<b>MATURING</b>	At least 5 months
<b>PRODUCER</b>	Salumificio Zahre - Ampezzo (UD) - Friuli Venezia Giulia
<b>CURIOSITY</b>	The people who in the thirteenth century, coming from Tyrol and Pusteria, settled in the Lumiei Valley, imported the tradition of the Germanic populations of working and preserving pork and pork legs through smoking for long winter periods. A technique determined by the difficulty of supplying salt, and on the other hand, by an almost unlimited availability of wood. This tradition over the centuries has merged with that of the Friulian people, who use salt for the production of ham. It is precisely from the combination of these techniques and traditions that the unmistakable characteristics of Sauris ham and speck derive
<b>SUGGESTIONS</b>	Really nice on a platter usually with some other charcuterie or cheese. Amazing in sandwiches with some fresh mozzarella. Beautiful when added to traditional speck recipes like canederlli, torte salate, Frico and tomino with speck