

SPECK CARNIA AFFUMICATO



CODE	81150
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	5 kg approx

Speck coming from the area of Sauris near Udine

DESCRIPTION	Fresh pork thigh of European Origin
APPEARANCE	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
TASTE	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
MATURING	At least 5 months
PRODUCER	Salumificio Zahre - Ampezzo (UD) - Friuli Venezia Giulia
CURIOSITY	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
SUGGESTIONS	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 canederli, torte salate, Frico and tomino with speck