

CARPACCIO DI BRESAOLA DI FASSONA RAZZA PIEMONTESE



CODE	82024
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	3 kg approx

Something in between carpaccio and bresaola, made with 100% Piedmontese beef

DESCRIPTION	Something in between carpaccio and bresaola, produced with 100% meat from the Piedmontese race
APPEARANCE	The slice is pleasantly red in colour and shows a light marbling; the red color of the meat is mainly due to the meat iron content and to a significant quantity of antioxidant compounds, mostly associated with Vitamin E
TASTE	Very delicate in taste, soluble and well balanced
PRODUCER	Coalvi - Carrù (CN) - Piedmont
CURIOSITY	The Piedmontese is a breed of cattle from the region of Piedmont. A great deal of research has shown that its meat has a particularly low fat content: 0.5-1% versus 3% of other bovine breeds. Thanks to this low cholesterol-content, it is acknowledged as one of the best meats at an international level for its diet-nutritional values. Furthermore, it stands out for its low level of connective tissue between the muscular fibres, reason for which it is tender to chew: a genetic characteristic, improved by a controlled growth that respects natural rhythms
SUGGESTIONS	Excellent in a carpaccio with the addition of rocket and olive oil. Nice as an appetizer or in a sandwich with some fresh rocket and tomato. Excellent rolled and stuffed with some soft cheese like Robiola