

CARNE SALADA TRADIZIONALE



CODE	82092
COUNTRY OF ORIGIN **	Italy, Trentino Alto Adige
WEIGHT	4 kg approx

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

Salted spicy beef produced according to tradition

DESCRIPTION	Carne salada made from rump of adult Rendena beef placed in brine with salt and spices
APPEARANCE	The colour is a bit darker than a carpaccio and on the outside we can see the typical spicing
TASTE	Sweet with a pronounced garlic aroma, keeps the flavour of the meat full
PRODUCER	Macelleria CIS Massimo - Ledro (TN) - Trentino Alto Adige
OUR SELECTION	Away from the original area of production, the salted beef is nearly always a bright red colour, with no differences between the middle and the outside of the meat. This effect is produced by adding antioxidants and preservatives, and injecting aromatic water to block the natural maturation of the meat. These production shortcuts are far from Massimo's philosophy, which has conquered us precisely because of his focus on tradition and the healthiness of the products he makes
CURIOSITY	Salted beef is a typical produce of Trentino and in particular from the areas of Alto Garda and Valle di Ledro.
SUGGESTIONS	Nice in a roll as a sandwich with the addition of some rocket and olive oil