

LARDO 'PATA NEGRA' STAGIONATO IN CONCA



CODE	82451
COUNTRY OF ORIGIN **	Italy, Tuscany
WEIGHT	2 kg approx

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

Lard seasoned for at least 6 months in marble basins

DESCRIPTION	A slightly spicy 'Pata Negra' lard, matured in marble basins
APPEARANCE	It is white or slightly pink, the surface is covered with aromas
TASTE	Sweet and delicate with a pleasant aroma
PRODUCER	Bernardini Gastone - Cenaia Crespina (PI) - Tuscany
SUGGESTIONS	Excellent to prepare croutons or to enrich pizzas and focacce

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