

LARDO DI COLONNATA IGP - IL POGGIO



CODE	82460
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	2,5 kg approx

One of the most unique pieces of charcuterie produced in Italy today

DESCRIPTION	Pork lard
APPEARANCE	The piece of lard is cleaned from its skin and prepared with salt
TASTE	The taste is sweet, full to the palate, buttery. When sautéed it gives a unique toasty and nutty aroma
MATURING	At least 6 months
OUR SELECTION	It is produced in Colonnata according to tradition, as required by the IGP, from small Larderia Il Poggio
CURIOSITY	Lard was the meal of the poor miners marble of the Apuan Alps, they ate it sliced in very thin slice, with rustic bread and tomato. A food prepared in the early morning and intended to support all day the quarry workers. Lard is the typical product of Colonnata, a small village situated on a spur of the marble quarries around Carrara. The custom of aged lard in white Carrara marble basins dates back to the XI century. The recipe has been passed down from generation and jealously guarded by each manufacturer.
SUGGESTIONS	Traditionally enjoyed very thinly sliced, raw. With some ground pepper, rosemary and drops of olive oil, as an appetizer. Beautiful with gnocchi or as a main dish accompanied by beans and Pecorino cheese. Very nice as ingredient to flavor many recipes especially the traditional Tuscany soups