

## SPICY AGED SALSICCIA



<b>CODE</b>	82576
<b>COUNTRY OF ORIGIN</b>	Italy, Basilicata
<b>WEIGHT</b>	250 g approx

The typical salsiccia piccante like the one still produced at home

### DESCRIPTION

The typical salsiccia piccante like the one still produced at home by many families in Basilicata region. It is made with selected lean pork meat, coarse-grained cut as requested by the tradition; the meat is then flavoured with salt, ground hot pepper and wild fennel seeds in a quantity measured wisely.

### APPEARANCE

Large grains of meat in intense red colour, due to the hot pepper.

### TASTE

The smell is characterised by spicy fragrances; the taste is soft and well balanced.

### MATURING

At least 3 weeks.

### PRODUCER

Sapori Mediterranei - Cirigliano (MT) - Basilicata

### OUR SELECTION

Meat exclusively comes from pigs bred in wild and fed with natural foods. The particular and unique taste is given by the use of natural flavourings, established by the tradition, and by the total absence of additives.

### CURIOSITY

The processing method of salsiccia carried out in five phases: meats, lean as well as fat, are first ground using a big format of the bites; meat is then flavoured with salt and spices; the mixture obtained is made into sausages in natural swine entrails and then tied up; the sausages obtained are dried in dedicated places for four days.