

SALAMI FROM GOOSE MEAT VACUUM



CODE	84220
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	400 g approx

Typical friulano salami, produced as in the past with pork and goose

DESCRIPTION	Produced with pork and 60 % goose as in the past.
APPEARANCE	It is a very lean salami, finely ground and cased in natural gut.
TASTE	Slightly sweet and delicate
MATURING	At least 30 days
CURIOSITY	This salami originates from the friulano countryside, and as tradition has it, the poorest farming families used to mix goose meat with pork to be able to make more salamis. Different from all the other farm animals, the goose has a red meat very poor in water, and if salted and hung in a suitable place it matures and keeps very well.
SUGGESTIONS	Beautiful as a starter especially when combined with a brioche type of bread and a full bodied white wine. Can be served with some antipasti as well like smoked artichokes and peppers