

FILETTO DI SAN MARCO



CODE	84405
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1-1,2 kg circa

Pork rump dehydrated with sugar

DESCRIPTION	Pork rump dehydrated in an unusual and original way with sugar
APPEARANCE	When sliced it is a nice pink colour
TASTE	Somewhere between a sweet dry cured ham and a carpaccio, it is very fragrant, soft and delicate.
CURIOSITY	It's name comes from the town in Palmanova where it is produced.
SUGGESTIONS	To be served as a starter or a main dish with a drop of olive oil or with a fruit mustard

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)

This document has only an informative purpose and does not represent the technical sheet of the product