

PETTO DI POLLO AFFUMICATO



CODE	84407
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	400 g approx

Chicken fillet slightly smoked and perfumed with herbs and spices

DESCRIPTION	Hot-smoked chicken fillet with spices and herbs
APPEARANCE	It's a fillet with a compact and soft texture-not dry
TASTE	Round, sweet, and smoky. The aftertaste is round, meaty with long notes of smoke, spices and herbs
MATURING	Not expected
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	This chicken fillet is preservative free and has no waste: you eat it whole
CURIOSITY	It is a simply steamed and lightly smoked chicken breast. Produced with the same care and expertise that Friultrota puts in each of its products
SUGGESTIONS	Try it cut into thin slices and served with some drops of extra virgin olive oil and balsamic vinegar