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GOOSE RAW HAM - SMOKED

CODE	84410
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	300-450 g

A very small version of cured ham but made with goose meat

DESCRIPTION	Produced from the whole hind legs of the geese, spiced, smoked and matured like a real cured ham.
APPEARANCE	It looks like a small cured ham.
TASTE	Sweet, with delicate aromas of spices and smoke
CURIOSITY	The little 'goose ham' is one of the oldest goose products going back to the year 1400
SUGGESTIONS	One of the rare delicacies. Sliced by hand and then served with crostini from brioche. An excellent appetizer that looks for full bodied white wines that give a hidden sweetness like the whites from the Alto Adige area or with rose sparkling Italian wines like Franciacorta

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