

MANZO AMERICANO SALMONATO



CODE	84420
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1,5-2 kg circa

Dry salted and smoked Hereford Roastbeef

DESCRIPTION

Quality fillet beef from Hereford cows, bred in pastures in Nebraska. The roast beef is dry salted and, after a long ageing with spices and herbs it is dry smoked.

APPEARANCE

The slice is a bright red colour, with very small veins of fat that gives it its unmistakable delicate taste.

TASTE

So tender it melts in the mouth, with a delicate, soft and refined taste.

SUGGESTIONS

The thin layer of fat that covers it is kept just to give the slice a more elegant aspect, but it is advisable not to eat it. To be served cold, sliced very thinly with a few drops of good olive oil. Delicious on a bed of rocket with slivers of parmesan cheese or with a smoky ricotta cheese