

## VENTRESCA DI TONNO BONITO DEL NORTE



**CODE** 93686

**COUNTRY OF ORIGIN** Spain

**WEIGHT** 112 g

Whole slices of Bonito del Norte ventresca in glass jar with olive oil

### RAW MATERIAL

Whole slices of Bonito del Norte ventresca (white tuna belly) in olive oil

### APPEARANCE

Whole slices of tuna, white in colour with pink shades without crumbles

### TASTE

In the mouth it melts literally, with an extremely sweet taste and aromatic variety

### PRODUCER

Yurrita e Hijos - Mutriku - Spain

### OUR SELECTION

Ventresca is the most precious part of tuna. It is placed on the fish's belly and accounts for only 2-3% of the weight of the whole tuna. It is separated manually and cooked separately from the rest of the tuna. Ventresca has a fat content significantly higher than the average tuna; for this reason it is considered the most precious part, because it is much softer to the palate