

# BACCALÀ MANTECATO



<b>CODE</b>	93691
<b>COUNTRY OF ORIGIN **</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	130 g

**\*\* ATTENTION: the origin of the raw material may be different**

Creamy stockfish great for delicious appetizers

<b>DESCRIPTION</b>	Stockfish from the North Eastern Europe prepared in a unique way according to the traditional Venetian recipe
<b>APPEARANCE</b>	The color is ivory white and the texture is creamy and spreadable
<b>TASTE</b>	Sweet, round, delicate and slightly savory
<b>PRODUCER</b>	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	We chose it because it is prepared with no flours, thickeners, milk as it is made for fresh cod in similar preparations to increase yield. Creamed with sunflower seed oil and extra virgin olive oil, it has an exceptional organoleptic delicacy. The product does not contain dyes or preservatives
<b>CURIOSITY</b>	'Baccalà Mantecato' is a traditional Venetian recipe
<b>SUGGESTIONS</b>	Ready to use, can be eaten warm or cold, as an appetizer, with slices of grilled polenta or crusty bread. Also great with fresh seasonal vegetables