

## COLD SMOKED SALMON



<b>CODE</b>	94043
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	1,5 approx

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<b>DESCRIPTION</b>	Superior quality Scottish salmon, delicately cold-smoked
<b>APPEARANCE</b>	The meats are orange-red in colour, compact and firm
<b>TASTE</b>	Sweet, with a good balance of flavour, delicately smoked
<b>PRODUCER</b>	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	Smoking is made in traditional smoking room; the product is processed by the smoke generated by the flame-free combustion of wood chips and aromatic berries
<b>CURIOSITY</b>	Open and very oxygenated seas such as those surrounding Scotland and Ireland offer salmon a high quality of life and nutrition. The Scottish and Irish salmon, having to face very strong sea currents, develop a remarkable sturdiness and musculature so meat is consistent and easy to cut
<b>SUGGESTIONS</b>	Serve on toasted bread, lightly buttered, or with a drizzle of extra virgin olive oil and a garnish of arugula. Also great in the preparation of pasta dishes