

RED KING - CHINOOK SALMON



CODE	94055
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	2,5 kg approx

The Greatest Alaskan species with an intense flavour and spectacular dimensions

DESCRIPTION	Red King salmon (<i>Oncorhynchus Chinook</i>), troll-caught using traditional hook and line methods, eviscerated and frozed on board to preserves its nutrients, taste, texture, color and perfum; it is then dry salted and cold smoked
APPEARANCE	Very big in size, the meat has a bright reddish orange colour; the fillet is without the mandible and can be totally sliced, with lower waste
TASTE	The taste is sweet and intense, with a silky compact texture and a pleasant solubility; the smoky notes are delicate, respecting the taste of the meat
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
SUGGESTIONS	We suggest to slice it horizontally, the flattest possible, avoiding to bend the slice because it tends to break easily; always cover the salmon with a film when placing it in the refrigerator, to prevent the meat to dry