

COLD SMOKED RAINBOW TROUT - LA REGINA DI SAN DANIELE



CODE	94090
COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
WEIGHT	1 kg approx

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

A delicately smoked trout from San Daniele

DESCRIPTION	Rainbow trout, bred in springs of Friuli, in a natural environment, respecting the natural breeding times and growth
APPEARANCE	A reddish orange colour meat, lean and firm
TASTE	Sweet and delicately smoked
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	Trout are naturally fed with selected feed, without preservatives and dyes. A further value consists in the processing: the fish spines are removed by hand
SUGGESTIONS	Try it in combination with a goat cheese with green apples and chives. Fantastic cubed in a tartare with diced tomatoes or cucumbers and trout eggs or, always in cubes, with poppy seeds, dill, orange peel and chives