

# FILETTO DI TROTA DELLO CHEF SALMONATA



<b>CODE</b>	94103
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	120 g approx

Steamed fillet of rainbow trout

<b>DESCRIPTION</b>	Rainbow trout raised in natural enviroment by Friultrota in San Daniele del Friuli, respecting natural time of growth
<b>APPEARANCE</b>	Single portion fillets, reddish orange in colour and with compact texture, deboned
<b>TASTE</b>	Soft and sweet, delicate and light smoked
<b>PRODUCER</b>	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	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
<b>SUGGESTIONS</b>	The fillet of Salmon Trout can be served as an appetizer or second course in combination with a caponata of vegetables, with tomatoes and olives or on a cream of asparagus

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