

SMOKED TROUT FILLET - FIL DI FUMO



CODE	94106
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	160 g approx

Fillet of salmon trout, without bones and skin, smoked

DESCRIPTION	Rainbow trout, bred in springs of Friuli, in a natural environment, respecting the natural breeding times and growth
APPEARANCE	A single portion fillet, reddish orange in colour, firm, deboned
TASTE	The fillets are firm with a delicate trace of smoke
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	Very good as a second course with cooked vegetables: grilled eggplant, leeks or celery, fried soybeans