

# PESCE SPADA AFFUMICATO

## BERNARDINI- SMOKED SWORDFISH



<b>CODE</b>	94126
<b>COUNTRY OF ORIGIN **</b>	Italy, Tuscany
<b>WEIGHT</b>	1,5 kg circa

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

Swordfish fillet smoked in a traditional way

<b>DESCRIPTION</b>	The slices are first salted using only sea salt, then dried and smoked with wood essences
<b>APPEARANCE</b>	The shape is long and round, perfect for the slicer. The color is pale pink
<b>TASTE</b>	The taste is delicate, succulent, dolce, round, fresh and delicately smoky. The aftertaste is round, delicate and smoky
<b>PRODUCER</b>	Bernardini Gastone - Cernaia Crespina (PI) - Tuscany
<b>SUGGESTIONS</b>	Special with a drizzle of extra virgin olive oil, accompanied by slices of grapefruit. Also excellent cut into cubes, in a warm salad of potatoes with cherry tomatoes, olives and some capers