

SMOKED HERRING - ARINGA AFFUMICATA SCIOCCA



CODE	94130
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	150 g approx

Herring slightly salted and smoked by Friultrota

DESCRIPTION	Herring from North East Atlantic, cold smoked and filleted with precision
APPEARANCE	The fillets are skin-free and ready to use
TASTE	The taste is round, long, smooth, fresh and delicately smoky
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	We work for years with Mauro Pighin of Friultrota and we know that he selects only high quality raw materials that translate into products with a unique taste
SUGGESTIONS	Ready to use. Good in slices topped with a drizzle of extra virgin olive oil and fresh parsley, accompanied by raw onion or leek