

# SMOKED HERRING - ARINGA AFFUMICATA SCIOCCA



<b>CODE</b>	94130
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	150 g approx

Herring slightly salted and smoked by Friultrota

<b>DESCRIPTION</b>	Herring from North East Atlantic, cold smoked and filleted with precision
<b>APPEARANCE</b>	The fillets are skin-free and ready to use
<b>TASTE</b>	The taste is round, long, smooth, fresh and delicately smoky
<b>PRODUCER</b>	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	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
<b>SUGGESTIONS</b>	Ready to use. Good in slices topped with a drizzle of extra virgin olive oil and fresh parsley, accompanied by raw onion or leek