

TROTA DELLO CHEF - TROUT FILLET WITH CITRUS



CODE	94134
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	140 g approx

Steamed fillet of rainbow trout with fresh citrus peel

DESCRIPTION	Rainbow trout, bred in springs of Friuli, in a natural environment, respecting the natural breeding times and growth
APPEARANCE	Single portion fillets, firm, deboned and skinned. A nice pinky orange colour due also to the citrus peel
TASTE	Sweet and fresh tasting, thanks to the citrus peel
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	The product is ready to use and can be eaten warm or cold, as a starter or second course with a dribble of olive oil, lemon and pepper. Very good with fresh season vegetables. To heat, immerge the closed bag in hot water