Date of creation: 12/10/2024

BRESAOLA DELLA VALTELLINA IGP PUNTA D'ANCA ORO

CODE	82016
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	1,7 kg approx

Typical Bresaola della Valtellina IGP, in half

DESCRIPTION	Bresaola made by Lazzeri in Valtellina with tip of the hip muscles from european cows
APPEARANCE	It has a firm consistency, elastic; on slicing, it looks compact, red uniform in colour with dark edges
TASTE	Delicate and slightly aromatic, it has a pleasant taste, moderately tasty, never sour
PRODUCER	Lazzeri Alessandro Srl - Semogo (SO) - Lombardia
SUGGESTIONS	Bresaola is perfect as appetizer or as a first course with some extra virgin olive oil and lemon juice or old balsamic vinegar. Beautiful in cold pasta recipes like Cappelletti. Very nice also in the famous cold Italian sandwich (Tramezzino) with some Robiola cheese. Nice when added over pizza outside the oven

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