

BACCALÀ DELICATO

an new h	CODE	93695
		Italy, Friuli Venezia Giulia
	WEIGHT	2 kg

Stockfish, excellent to combine with white polenta

DESCRIPTION	Stockfish from the North Eastern Atlantic Ocean prepared in a unique way according to the traditional recipe coming from Vicenza
APPEARANCE	The color is yellowish
TASTE	The taste is sweet, round, medium to the palate and slightly savory
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	A second course of quality! Few ingredients in addition to stockfish: milk, onion and oil; without flour
CURIOSITY	'Baccalà' is cod preserved in salt, while stockfish is dried. This product is called 'Baccalà' but is produced with stockfish
SUGGESTIONS	Ready to use, it could be served with white polenta or with pine nuts and raisin

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