

# SALMONE SCOZZESE PRAFFETTATO IN CASE



<b>CODE</b>	94033
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	800 g approx

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<b>DESCRIPTION</b>	Superior quality Scottish salmon, delicately cold smoked
<b>APPEARANCE</b>	The meats are orange-red in colour, compact and firm
<b>TASTE</b>	Sweet, with a good balance of flavour, delicately smoked
<b>PRODUCER</b>	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	The smoking takes place in traditional smokehouses, subjecting the product to more or less long periods of exposure to the smoke generated by the flameless combustion of wood flours, shavings and aromatic berries. This long and complex processing method is capable of make the most of the raw material and guarantees an antiseptic, antioxidant, preservative and flavouring action
<b>CURIOSITY</b>	Open and highly oxygenated seas such as those surrounding Scotland and Ireland offer salmon a high quality of life and nutrition. The salmon Scots and Irish, having to face very strong sea currents, develop a remarkable strength and musculature; this ultimately results in a very consistent meat, easy to cut, very tasty on the palate
<b>SUGGESTIONS</b>	To be served on warm, lightly buttered croutons, or with a drizzle of extra virgin olive oil and a side of rocket. Also excellent in preparation of first courses