

SCOTTISH SLICED SALMON



CODE	94044
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1.5 kg approx

Superior quality Scottish salmon, delicately cold-smoked, preaffected

DESCRIPTION	Superior quality Scottish salmon, delicately cold-smoked
APPEARANCE	Preaffected, the meats are orange-red
TASTE	Sweet, with a good balance of flavour, delicately smoked
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	Smoking is made in traditional smoking room; the product is processed by the smoke generated by the flame-free combustion of wood chips and aromatic berries
CURIOSITY	Open and very oxygenated seas such as those surrounding Scotland and Ireland offer salmon a high quality of life and nutrition. The Scottish and Irish salmon, having to face very strong sea currents, develop a remarkable sturdiness and musculature so meat is consistent and easy to cut
SUGGESTIONS	Serve on toasted bread, lightly buttered, or with a drizzle of extra virgin olive oil and a garnish of arugula. Also great in the preparation of pasta dishes