

LA REGINA DI SAN DANIELE SLICED



CODE	94091
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1 kg approx

A delicately smoked trout from San Daniele, pre-sliced

DESCRIPTION	Rainbow trout, bred in springs of Friuli, in a natural environment, respecting the natural breeding times and growth
APPEARANCE	A reddish orange colour meat, lean and firm, pre-sliced
TASTE	Sweet, with delicate and very well balanced notes of smoke
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
CURIOSITY	The Regina di San Daniele is produced without the addition of liquid smoke and the production process is slow and takes 4/5 days
SUGGESTIONS	Try it in combination with a goat cheese with green apples and chives. Fantastic cubed in a tartare with diced tomatoes or cucumbers and trout eggs or, always in cubes, with poppy seeds, dill, orange peel and chives