

## COSCIA AL FORNO - THIGH ROASTED



| CODE   | 80852         |
|--------|---------------|
|        | Italy, Veneto |
| WEIGHT | 9 kg          |

Roasted cured meat produced in the province of Venice only with meat and salt

| DESCRIPTION   | Fresh pork meat, coming from Netherlands. The products are obtained in a natural way, without the use of any kind of additives or preservatives  |
|---------------|--|
| APPEARANCE    | The color is pink. The product presents an outside rind which must be removed before cutting   |
| TASTE         | Sweet taste and characteristic of the meat, the near absence of salt is in accordance with the tradition that wants it added to the time of consumption.   |
| PRODUCER      | Meggiolaro - Stra (VE) - Veneto  |
| OUR SELECTION | The Secrets of Alessandro are the processing times, very long, and cooking at low temperatures. But the thing that most impressed us is that all the products are obtained in a natural way, without the use of any kind of additives or preservatives |
| SUGGESTIONS   | While the thigh without bones can be cut with the cutter/slicer, the one with bones should be sliced with a knife  |

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This document has only an informative purpose and does not represent the technical sheet of the product