

## MORTADELLA MORA MORA



<b>CODE</b>	78760
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>WEIGHT</b>	6,5 kg approx

Mortadella produced with meat from Mora Romagnola pig

<b>DESCRIPTION</b>	A classic Mortadella produced exclusively with meat from Mora Romagnola pigs breed
<b>APPEARANCE</b>	The slice is pink in color, with a fine and homogenous grinding
<b>TASTE</b>	Sweet and delicate, the taste of the meat is clearly distinguished on the palate, without being covered with the aromas
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Artigianquality - Bologna (BO) - Emilia Romagna
<b>OUR SELECTION</b>	Mora Mora is a Mortadella produced with selected meat of local pigs: its delicate taste makes it a very elegant product
<b>CURIOSITY</b>	Mortadella is the charcuterie of excellence in Bologna, so much that in the city it is simply known as "Bologna"; produced since the Middle Ages, was the most precious and expensive salami of the time, presented only on the tables of the most influential people; it could only be produced within the town wall and had a stamp that guaranteed its originality
<b>SUGGESTIONS</b>	Try it in thin slices or small cubes, it becomes irresistible on a slice of hot warmed bread