

MORTADELLA MORA MORA



CODE	78760
COUNTRY OF ORIGIN **	Italy, Emilia Romagna
WEIGHT	6,5 kg approx

**** ATTENTION: the origin of the raw material may be different**

Mortadella produced with meat from Mora Romagnola pig

DESCRIPTION	A classic Mortadella produced exclusively with meat from Mora Romagnola pigs breed
APPEARANCE	The slice is pink in color, with a fine and homogenous grinding
TASTE	Sweet and delicate, the taste of the meat is clearly distinguished on the palate, without being covered with the aromas
MATURING	Not expected
PRODUCER	Artigianquality - Bologna (BO) - Emilia Romagna
OUR SELECTION	Mora Mora is a Mortadella produced with selected meat of local pigs: its delicate taste makes it a very elegant product
CURIOSITY	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
SUGGESTIONS	Try it in thin slices or small cubes, it becomes irresistible on a slice of hot warmed bread