

## PANCETTA PIACENTINA DOP - HALF



<b>CODE</b>	78245
<b>COUNTRY OF ORIGIN</b>	Italy, Emilia Romagna
<b>WEIGHT</b>	2 kg approx

Pancetta DOP cut in half, produced by Grossetti following the local tradition

<b>DESCRIPTION</b>	Carne di suini pesanti, dal peso medio di 180-185 kg, allevati in Lombardia e in Emilia Romagna
<b>APPEARANCE</b>	The slice shows the typical round strips of white fat and intense red coloured lean
<b>TASTE</b>	The taste is sweet, round, full to the palate and buttery, characteristics that make pancetta unique in cooking. When sautéed it gives a strong toasty and nutty aroma
<b>PRODUCER</b>	Salumificio Grossetti - Strà di Nibbiano (PC) - Emilia Romagna
<b>OUR SELECTION</b>	The story of Grossetti dates back to the nineteenth century when the great grandfather of the nowadays owner was a butcher. From the XIX century until today, the production has remained very close to the tradition, starting from the meat selection which follows strict regulations, for example choose only the havier pigs as a guarantee of high quality meat. The aim of Grossetti is to obtain sweet and fragrant products by salting and binding the meat by hand, and most of all cureing the product slowly
<b>CURIOSITY</b>	Grossetti is member of the Piacenza's Consotium of PDO Cured Meats, the only one in Europe to have obtained the PDO status fro three products: Coppa Piacentina, Pancetta Piacentina and Salame Piacentino
<b>SUGGESTIONS</b>	Traditionally enjoyed very thinly sliced, raw, as an appetizer. Beautiful with dumplings or as a main dish accompanied by beans and Pecorino cheese. Very nice as ingredient to flavor many recipes especially with vegetables