

# FILETTI DI ARINGA AFFUMICATA IN OLIO - OILED OAT HERRING FILLETS



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|--------------------------|------------------------------|
| <b>CODE</b>              | 94131                        |
| <b>COUNTRY OF ORIGIN</b> | Italy, Friuli Venezia Giulia |
| <b>WEIGHT</b>            | 2 kg                         |

Herring fillets cold smoked and marinated in oil

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| <b>DESCRIPTION</b>   | Silver herring from the North East of the Atlantic, cold smoked and filleted with precision                                                                |
| <b>APPEARANCE</b>    | The fillets are skin-free and ready to use                                                                                                                 |
| <b>TASTE</b>         | It's characterized by the delicacy of its meats, salt desserts and delicately smoked                                                                       |
| <b>PRODUCER</b>      | Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia                                                                                           |
| <b>OUR SELECTION</b> | We work for years with Mauro Pighin of Friultrota and we know that he selects only raw materials of quality that translate into products with unique taste |
| <b>SUGGESTIONS</b>   | Ready to use, no need desalination operations. Excellent seasoned with an extra virgin olive oil and fresh parsley, accompanied by onion                   |