

SALAME DEL VECCHIO JOE - WITH SAVORY



CODE	82612
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	500 g approx per piece

Salame without preservatives in a natural gut, flavored with savory leaves

DESCRIPTION	Parma and San Daniele pig's meat, bred by Casa Cason in controlled stalls with selected diets
APPEARANCE	The slice has medium grain and presents little leaves of savory (santoreggia in Italian)
TASTE	The scent of savory enriches this product that keeps its taste delicate and balanced
MATURING	At least 60 days
PRODUCER	Casa Cason - San Pietro in Gù (PD) - Veneto
OUR SELECTION	Since many time we were looking for tasty cured meats but without preservatives. For over a year we worked together with Paolo and finally today we are able to offer to our clients these high quality cured meats, without additives
CURIOSITY	Savory is an herb with an intense and lightly spicy flavour; for these characteristics it has to be well dosed to not influence too much the salami
SUGGESTIONS	Try it with beans, like a substitute of sausage: the savory will add more complexity to the dish