

SALMONE SELVAGGIO SOCKEYE IN CASE



CODE	94063
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	100 g

Cold smoked wild Sockeye salmon, ready to use

DESCRIPTION	Wild Sockeye salmon (red salmon) from the Pacific Ocean (North-East), cold-smoked
APPEARANCE	The fillet has a beautiful bright red colour and a compact texture that is not greasy at all. This is due to its low fat content, which in wild salmon rarely exceeds 7 g per 100 g of fish
TASTE	Sweet and gentle to the palate, with light smoky notes
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	A prized salmon, expertly processed by Friultrota: col cured, cold smoking with white wood chips and aromatic berries, deboning and trimming are done by hand. A long and complex artisanal process, but one that results in excellent smoked salmon
CURIOSITY	Sockeye is a wild Pacific Ocean salmon caught from April to September along the coast of Alaska. Unlike other wild salmon, which are caught with hooks, sockeye is caught with nets near the coast because it is very reluctant to bite. It takes its name from the bright red colour of its flesh
SUGGESTIONS	Serve as sashimi seasoned with a drizzle of extra virgin olive oil and black pepper, or on warm, buttered bread croutons, perhaps with lemon butter