

## CARPACCIO DI BRESAOLA



CODE	82004
COUNTRY OF ORIGIN	Italy, Lombardy
WEIGHT	2,5 kg approx

Carpaccio beef obtained from punta d'anca

DESCRIPTION	Beef of punta d'anca, dry salted like a bresaola, dried but not seasoned
APPEARANCE	Intense red in colour, with a soft texture
TASTE	Delicate and slightly aromatic, it puts together the taste of bresaola and the freshness of carpaccio
PRODUCER	Paganoni - Chiuro (SO) - Lombardy
OUR SELECTION	This product joins perfectly the features of the bresaola and of the carpaccio
SUGGESTIONS	The freshness and softness of the meat let this bresaola carpaccio perfect for summer dishes: delicious with rocket salad and drops of extra virgin olive oil