

CARPACCIO DI BRESAOLA



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

Carpaccio beef obtained from punta d'anca

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| 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 |