

SARDE IN SAOR



CODE 94083

COUNTRY OF ORIGIN ** Italy, Friuli Venezia Giulia

WEIGHT 150 g

**** ATTENTION: the origin of the raw material may be different**

Typical recipe of the venetian tradition, in comfortable bowl, ready to use

DESCRIPTION	Speciality with cooked sardines, marinated with onion, raisins and pine nuts
APPEARANCE	White sardines with pieces of onion, raisins and pine nuts
TASTE	The taste of sardine matches perfectly with sweet taste of onion and raisin
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	Thanks to Friultrota we are able to propose to you a recipe typical of the cooking tradition of Veneto and Friuli Venezia Giulia, that complete the range of regional recipes with Baccalà Delicato and Baccalà Mantecato
CURIOSITY	Sardines are fried, then dressed with stewed onion, vinegar, raisin and pine nuts. They are usually prepared at least one day in advance before serving, to let sardines get flavoured enough; 'saor' in venetian means in fact "flavour"
SUGGESTIONS	To be served as appetizer itself, try it on warm bread to obtain the typical venetian "cicheto" or with polenta