

## 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

<b>DESCRIPTION</b>	Speciality with cooked sardines, marinated with onion, raisins and pine nuts
<b>APPEARANCE</b>	White sardines with pieces of onion, raisins and pine nuts
<b>TASTE</b>	The taste of sardine matches perfectly with sweet taste of onion and raisin
<b>PRODUCER</b>	FriulTroia - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	Thanks to FriulTroia 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
<b>CURIOSITY</b>	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"
<b>SUGGESTIONS</b>	To be served as appetizer itself, try it on warm bread to obtain the typical venetian "cicheto" or with polenta