SLINZEGA DI CERVO - DEER

**CODE**  82007

**COUNTRY OF ORIGIN**  Italy, Lombardy

**WEIGHT**  variable, from 300 g to 1 kg

Small bresaola produced with deer meat

**RAW MATERIAL**  Small size bresaola produced according to tradition with deer meat, with an intense taste of game

**APPEARANCE**  Small bresaola, the meat is dark and very lean

**TASTE**  Intense, with recognisable notes of game and spices

**PRODUCER**  Paganoni - Chiuro (SO) - Lombardy

**OUR SELECTION**  A game bresaola that represents a return to the tradition in the processing of deer or boar meat

**CURIOSITY**  Slinzega is probably the ancestor of bresaola: once in Valtellina there were mainly pack animals and game, whose meat was processed in small pieces just with salt and spices in order to preserve them; deer, wild boar and horse slinzega are the products from which the idea of bresaola has probably developed; then consumers started asking for a more delicate taste, with a less invasive use of salt and spices, so beef meat started to be used and bresaola - as we know it today - was developed to meet the demands of the markets

**SUGGESTIONS**  Try it with a fresh goat cheese