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RAGÙ DI CAPRIOLO

CODE	93841
COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
WEIGHT	200 g

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

Handmade ragu produced by Alessio Brusadin with roe deer meat

DESCRIPTION	Ragu produced with 80% roe deer meat, without preservatives
APPEARANCE	The texture is thick and homogeneous; the colour remind the typical dark colour of cooked game meat
TASTE	Sweet and intese, with notes of spices and the typical sensatoins of game meats
PRODUCER	La Dispensa di Alessio Brusadin - Brugnera (PN) - Friuli Venezia Giulia
OUR SELECTION	Alessio Brusadin's ragu are produced with the best raw materials: meats from animal feeded with natural fodders, often in the pasture or even in wild, processed according to tradition with slow cooking times to enhance aromas and flavors
CURIOSITY	All the ragu produced by Alessio Brusadin are completely hancrafted and without preservatives
SUGGESTIONS	We suggest to heat in a pan adding some cooking water. The perfect sauce for 'Spätzlen', delicious also with polenta and a piece of aged alpage cheese

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