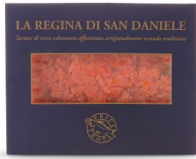


TARTARE DI REGINA DI SAN DANIELE



CODE 94109

COUNTRY OF ORIGIN Italy, Friuli Venezia Giulia

WEIGHT 100 g

Regina di San Daniele trout in tartare version

DESCRIPTION

Rainbow trout, bred in springs of Friuli, in a natural environment, respecting the natural breeding times and growth

APPEARANCE

The meat is orange-red in colour, very lean and with a compact texture. The trout is sliced in 4-5 millimeter cubes

TASTE

Sweet and delicately smoked

PRODUCER

Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia

OUR SELECTION

Trout are naturally fed with selected feed, without preservatives and dyes. A further value consists in the processing: the fish spines are removed by hand

CURIOSITY

The Regina di San Daniele is produced without the addition of liquid smoke and the production process is slow and takes 4/5 days

SUGGESTIONS

Try it with the strawberry, cucumber and mint chutney; strictly raw