



MORTADELLA GRIGIO CASENTINO - HALF

CODE	78351
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	3 kg approx

Mortadella made from shoulders and belly cuts

DESCRIPTION Pork from the Grigio del Casentino breed obtained from the crossing of Large White and

Cinta Senese

APPEARANCE Texture is quite coarse, intense pink coloured; lard cubes, cutted by the knife, are evident

and randomly distributed

TASTE Sweet, gently spiced, persistent, with a final note of garlic

MATURING Not expected

PRODUCER Selve di Vallolmo - Poppi (AR) - Tuscany

CURIOSITY Mortadella is steam cooked at low temperature

SUGGESTIONSTo be sliced thickly or in cubes

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