

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
SUGGESTIONS	To be sliced thickly or in cubes

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