

BUZZONAGLIA OF BLUEFIN TUNA IN COLD PRESSED ORGANIC SUNFLOWER SEED OIL



CODE	94197
COUNTRY OF ORIGIN	Italy, Sicily
WEIGHT	190 g (drained weight: 136 g)

The less valued cut of tuna, but very savoury, preserved in biologic oil

RAW MATERIAL	Bluefin tuna caught in the Adriatic sea
APPEARANCE	During the fish life this cut is highly perfused with blood and for this reason the meat is very dark coloured
TASTE	Ferrous and intense, very melty in the mouth
PRODUCER	Testa Conserve - Porto Palo di Capo Passero (SR) - Sicily
OUR SELECTION	Testa family supports sustainable fishing techniques
CURIOSITY	Testa uses for its buzzonaglia the less valued parts of the tuna; more precisely, the part of the fillet located near the central fishbone, the gristle behind the ear and cuts obtained during the production of the "ventresca"; in order to make more pleasant the bitter aromas typical of the central part of the fish, the meats are firstly whitened in water
SUGGESTIONS	Perfect to season a pasta; try it together with cannellini beans seasoned with Tropea onion