

TRADITIONAL MARINATED EEL FROM COMACCHIO



CODE	95803
COUNTRY OF ORIGIN **	Italy, Emilia Romagna
WEIGHT	550 g (200 g drained weight)

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

Wild eel in tinplate tin of 550 g, caught and processed in Comacchio Valleys

DESCRIPTION	Wild eel (<i>Anguilla anguilla</i>) caught and processed in Comacchio Valleys: eel are threaded into iron skewers and cooked on wood fire, then marinated in vinegar
APPEARANCE	Slices (called "morelli") of eel with white and compact flesh; the fishbone is present, to be removed
TASTE	Sweet and soluble, compact, with a pleasant scent of vinegar and laurel
PRODUCER	I Marinati di Comacchio - Comacchio (FE) - Emilia Romagna
OUR SELECTION	At the factory the eels are selected, cut, threaded onto iron skewers and cooked over a wooden fire with fireplaces; due to the limited fishing period, it was traditional to marinate them in vinegar so that they could keep for longer
CURIOSITY	The fish specialty of Comacchio is <i>Anguilla</i> (<i>Anguilla anguilla</i>) and the method of preserving the local tradition is marinating in vinegar. In 'Manifattura dei Marinati' are produced the Comacchio eels Slow Food Presidium: certified wild eels, cooked manually according to an ancient disciplinary of which there are traces written since 1700