

# SPECK CARNIA AFFUMICATO



<b>CODE</b>	81151
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	2.5 kg approx

Smoked speck produced in Carnia, cut in half

<b>DESCRIPTION</b>	Smoked speck made from fresh pork thighs
<b>APPEARANCE</b>	The slice appears to be of an intense color with a good balance between lean and fat parts
<b>TASTE</b>	Sweet and not very salty, with light smoky notes and slightly peppery
<b>PRODUCER</b>	Salumificio Zahre - Ampezzo (UD) - Friuli Venezia Giulia
<b>CURIOSITY</b>	The people who, in the 13th century, came from Tyrol and Pusteria and settled in the Lumiei Valley, imported the tradition of the Germanic populations of processing and preserving meat and pork thighs through smoking for the long winter periods. This technique was determined by the difficulty of obtaining salt, and on the other hand, by an almost unlimited availability of wood. This tradition over the centuries has merged with that of the Friulian people, who use salt for the production of ham. It is precisely from the combination of these techniques and traditions that the unmistakable characteristics of the ham and speck of Sauris derive
<b>SUGGESTIONS</b>	Ideal for enriching the sauce of first courses or sliced and served with Schüttelbrot, the typical South Tyrolean rye bread