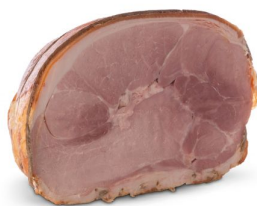


# L'ARROGANZA HALF RIPENED ON BEECH EMBERS - HIGH QUALITY COOKED HAM



CODE	80868
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	5,5 kg approx

Half cooked ham aged with beech from the 'Capricci di Meggiolaro' line

## DESCRIPTION

Top quality pork leg from Dutch pigs with adding of salt, spices and natural flavors, massaged to favor the absorption. The natural smoking phase involves the use of beech wood.

## APPEARANCE

The rind is golden brown in colour; the interior part is intense pink colour

## TASTE

On the nose there are very delicate notes of smoke and embers

## MATURING

Not expected

## PRODUCER

Meggiolaro - Stra (VE) - Veneto

## OUR SELECTION

This ham is part of the new "Capricci di Meggiolaro" line which brings together a series of delicious products. The watchwords: maximum naturalness and easy to use

## CURIOSITY

The cooking of 'Arroganza' takes place with a unique process for a cooked ham, which provides for a first roasting phase lasting three hours, and then switch to classic steam cooking at low temperature