

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



<b>CODE</b>	80868
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>WEIGHT</b>	5,5 kg approx

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

<b>DESCRIPTION</b>	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.
<b>APPEARANCE</b>	The rind is golden brown in colour; the interior part is intense pink colour
<b>TASTE</b>	On the nose there are very delicate notes of smoke and embers
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Meggiolaro - Stra (VE) - Veneto
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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