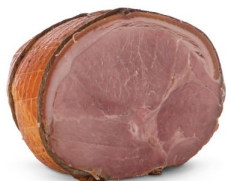


MINI ARROGANZA RIPENED ON BEECH EMBERS - HIGH QUALITY COOKED HAM



CODE	80871
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	3 kg approx

Mini high quality cooked ham smoked with beech embers, in half

DESCRIPTION	Produced from first quality pig leg parts from Dutch pigs subjected to the same process as the large product, whereby: addition of salt, spices and natural flavors which are massaged to facilitate their absorption. The natural smoking phase involves the use of beech tree.
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 products, particularly delicious products starting from high quality raw material. The watchwords are: maximum naturalness and ease of 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
SUGGESTIONS	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