

MORTADELLA CLASSICA BONFATTI - SLICED



CODE	78055
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	120 g

Mortadella Classica, Slow Food Presidium, pre-sliced in a convenient tray

DESCRIPTION	Mortadella produced according to the traditional Bolognese recipe, with pork meat born and raised in Italy
APPEARANCE	The slice appears much more pink in color than the other mortadella
TASTE	Light and digestible, it has a characteristic meat flavour, with a particular and delicate aroma due to the use of the natural bladder
MATURING	Not expected
PRODUCER	Bonfatti Negrini Salumi - Renazzo (FE) - Emilia Romagna
OUR SELECTION	After the whole, half and small version of the Bonfatti Classic Mortadella, we can finally also offer the pre-sliced version: a complete line to allow the purchase of an excellent mortadella also from the shelves
CURIOSITY	It is absolutely free of caseinates, gluten, glutamate and added polyphosphates
SUGGESTIONS	Ready to use slices, ideal for stuffing a sandwich or for delicious home recipes that require the use of a thin slice such as rolls or pies