

LUGANEGA MEGGIO



CODE	80118
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	150 g x 2

Fresh Luganega in packs of 2 pieces

DESCRIPTION

Luganega produced in Trentino Alto Adige by Salumificio Meggio, with meat from pigs of Italian origin

APPEARANCE

Not very large sausage, with a rather fine grained texture

TASTE

Slightly spicy

MATURING

Not expected

PRODUCER

Meggio Roberto - Grigno (TN) - Trentino Alto Adige

OUR SELECTION

To obtain a higher quality of meat, Salumificio Meggio carefully selects the raw material and the most suitable slaughterhouse according to the type of production. Spices are bought in small packages to maintain their aroma. The Salumificio does not use any kind of dye, starter or flour

CURIOSITY

The tradition in families of raising heads of cattle and pigs for the production of Luganega Trentina, mainly destined self-consumption, settles at the end of the Middle Ages. Luganega Trentina is part of the dishes of the gastronomic tradition of Trentino since the 14th-15th century, a time when the first cookbooks of local cuisine appear

SUGGESTIONS

Luganega can be served with polenta or sauerkraut. Excellent also to flavour dumplings with sauce or broth. For the summer season, however, our advice is to grilled it