Date of creation: 25/04/2024

MORTADELLA ARTIGIANQULITY WITH PISTACHIO

CODE	78764
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	7 kg approx

Handcrafted mortadella produced as tradition and enriched with pistachios

DESCRIPTION	Mortadella produced in Bologna by Artigianquality with pork from Large White pigs from Emilia Romagna region and north Italy
APPEARANCE	The slice in pleasantly pink and shows the presence of pistachios; the meat is finely ground
TASTE	Sweet and delicate, with a balanced seasoning and enriched by the pleasant presence of pistachios
MATURING	Not expected
PRODUCER	Artigianquality - Bologna (BO) - Emilia Romagna
OUR SELECTION	All the Mortadellas by Artigianquality are free from flours, milk, milk derivatives, dyes and added polyphosphates
CURIOSITY	Artigianquality grinds finely the lean meat, ham and shoulder. The fat part, the throat, is worked in a different moment and added into the grinded paste. After that they fill the bladder up whit the mix and they leave it cooks between 24 and 28 hours at low temperature
SUGGESTIONS	From when you take it out from the vacuum pack, it can be kept for one month. As for every piece of charcuterie is always better to remove the first slice. If you use it every day you only need to lean it on the sliced side and keep it in the chiller at 2-4 degree. Regarding how to consume it we suggest to cut it in small cubes as appetizer or in slice on warm bread, deliciuos also grilled!

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