

MORTADELLA ARTIGIANQUALITY 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 is 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 with the mix and they leave it to cook 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 it 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 degrees. Regarding how to consume it we suggest to cut it in small cubes as an appetizer or in slices on warm bread, delicious also grilled! |