

TARTARE BOVINO ADULTO SCOTTONA



CODE	84700
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	150 g approx

Single portion of Scottona tartare Limousine

DESCRIPTION	Single portion of tartare obtained from Scottona Limousine grown on the farm, rigorously worked by fresh
APPEARANCE	It comes in cubes, as if cut by hand, not ground, thanks to the special processing that is done not with the cutter but with a special machine with two opposing grids and a single blade that replicates the knife cut
TASTE	The consistency of the meat is firm, but very tender at the same time, it is perceived a valuable muscle fiber and you can distinguish the different pieces also by virtue of the method of cutting. The taste is sweet and delicate, free of ferrous residues or serosis, very elegant
PRODUCER	Le Capanne - Mozzecane (VR) - Veneto
OUR SELECTION	The cuts used for the tartare are processed only once a week, strictly from the fresh, never from the vacuum, to avoid that the meat takes on an unpleasant taste; only cuts of thigh are used, codon and spinach, not because the meat has two colors and therefore the tartare would be irregular
CURIOSITY	The term 'scottona' identifies a bovine animal under the age of 24 months that has never given birth, with a particularly tender and succulent flesh; the Limousine is a French breed of cattle, with a reddish coat and of medium stature, coming from the area of Limousin, an old region of France located on the Massif Central
SUGGESTIONS	Delicious simply seasoned with salt, pepper and oil or in the classic French tartare recipe with Worcester sauce, parsley, pickled capers, shallot, mustard, tabasco and a fresh yolk. An extra idea: pat the meat with some kitchen paper, season it lightly, then put it in silicone moulds, blast chill at -25°C and prepare some fresh and tasty cicchetti