

BACCALÀ MANTECATO AL TARTUFO



CODE	95865
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COUNTRY OF ORIGIN **	Italy, Veneto
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WEIGHT	90 g
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**** ATTENTION: the origin of the raw material may be different**

Baccalà mantecato with fine black truffle in a 90 g jar

DESCRIPTION

Creamy and delicate baccalà, produced simply by whipping the stockfish boiled in a planetary mixer with a little oil and the addition of black

APPEARANCE

Ivory white with black truffle flakes, with a soft and creamy consistency

TASTE

Creamy and delicate, with a balanced and light hint of truffle

PRODUCER

Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto

OUR SELECTION

At least once a year, Stefano and Andrea Marcolin go to Norway, to the islands of Røst, in the southwestern tip of the archipelago of the Lofoten Islands, to select the raw material. A cod, therefore, which passes a careful selection and which is enhanced then from the recipes developed by the Gastronomia Marcolin

CURIOSITY

The fillets are simply boiled and whipped in a planetary mixer as soon as they are removed from the pot, with the addition of salt and sunflower oil. The oil is added manually and flush and the quantity is decided from time to time depending on how much the raw material requires, in order to guarantee a material first constant of the creamed cod, which must not be too compact nor too soft. At the end of the process, very little is added milk, only to accentuate the white colour

SUGGESTIONS

Excellent with polenta or served on lightly toasted croutons