

## FIL ROSÈ DI TROTA



CODE	94111
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	600 g approx

Fillet of rainbow trout, marinated at low temperature

DESCRIPTION	Fillet of rainbow trout, marinated at low temperature with salt, vinegar and black pepper; delicate and fragrant to the palate
APPEARANCE	The meat of Fil Rosè has an incredibly soft but compact texture, with an inviting bright orange-pink colour and a nice contrast given by the black pepper on the surface
TASTE	Delicate, with strong aromatic notes given by pepper
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	The trout are raised for at least two years, fed naturally with selected feed, without preservatives and dyes
CURIOSITY	Cooking the trout at a low temperature makes it possible to obtain a compact but soft product on the palate: we have tasted it and sensation was that of biting into a slice of roast beef ... but of trout!
SUGGESTIONS	To be tasted at room temperature, thinly sliced with a drizzle of oil for an aperitif or in small slices with seasonal vegetables for a second dish