

## CARNE SALADA TRENTINA



CODE	82355
COUNTRY OF ORIGIN **	Italy, Trentino Alto Adige
WEIGHT	3 kg approx

**\*\* ATTENTION: the origin of the raw material may be different**

Carpaccio produced in Trentino Alto Adige by Fratelli Corrà

DESCRIPTION	Carpaccio produced with beef's meat, marinated with herbs and spices
APPEARANCE	The colour is dark ruby with very few lines of fat
TASTE	Sweet, succulent, pleasant, spicy and medium to the palate
MATURING	At least 28 days
PRODUCER	Fratelli Corrà' - Smarano (TN) - Trentino Alto Adige
OUR SELECTION	Serve raw in thin slices with olive oil and lemon juice
CURIOSITY	The meat remains for about 4 weeks in brine and turned every day by hand
SUGGESTIONS	We recommend serving it thinly sliced with oil and lemon, perfect on a warm focaccia, or cut thicker, pan-fried and accompanied by borlotti beans or broccolis