

LINGUA SALMISTRATA COTTO SPELLATA BOVINO ADULTO



CODE	80101
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	1,2 kg approx

A must in boiled meat service, ready to use, already cooked

DESCRIPTION	Tongue of adult bovine, boiled in water; free from milk derivatives, gluten or glutamate
APPEARANCE	It is presented whole and already peeled, ready for service and vacuum packed
TASTE	Sweet, soft on the palate, slightly spicy
MATURING	Not expected
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
CURIOSITY	The pickling is done dry, according to the old recipe of the great-grandfather: the tongues are arranged in layers and sprinkled with a mixture of spices, then pressed and marinated for about 4 weeks and finally cooked and skinned
SUGGESTIONS	To be served in slices not too thin, with a purée or horseradish cream as an accompaniment; perfect even with a parsley sauce