





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

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

DESCRIPTIONTonge 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

CURIOSITYThe 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

SUGGESTIONSTo be served in slices not too thin, with a purée or horseradish cream as an accompaniment;

perfect even with a parsley sauce

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