

## VENTRICINA DEL VASTESE ROUND



<b>CODE</b>	78370
<b>COUNTRY OF ORIGIN **</b>	Italy, Abruzzo
<b>WEIGHT</b>	1,2 kg approx

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

Typical charcuterie of Abruzzo, Slow Food Presidium

### DESCRIPTION

Charcuterie traditionally stuffed into the pig's bladder, produced with the noblest cuts (thigh, loin and shoulder) of pigs reared in central Italy, Strictly cut with a knife "in touches" and seasoned with dried sweet red pepper powder of the "Corno di Capra" variety, typical of the Vastese area or with the Red Pepper of Altino, Slow Food Presidium

### APPEARANCE

The paste has an intense red colour, which leads one to think of a very spicy charcuterie, while in reality the Ventricina is rather sweet

### TASTE

Sweet, with a very delicate spicy note; on the palate it has a pleasant chewable consistency, reminiscent of raw ham, with an aroma intense pepper and cellar

### MATURING

At least 120 days

### PRODUCER

Fattorie del Tratturo - Scerni (CH) - Abruzzo

### SUGGESTIONS

Try to cut it thickly with a knife; in the territory of origin it is used as an ingredient in the filling of ravioli (Ventricina, ricotta and cheese) or to season cavatelli, with a tomato, Ventricina and basil sauce; excellent on pizza, added at the end of cooking in thin slices