

# ETRUSCA DI SUINO CON SALSA AL WHISKY



<b>CODE</b>	79117
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>WEIGHT</b>	350 g approx

Dorsal cut of pigs breed in the wild, marinated with whisky sauce

<b>DESCRIPTION</b>	Meat from pigs breed on the same farm; the dorsal cut is marinated with chestnut beer which gives it greater succulence, then flavoured with whiskey
<b>APPEARANCE</b>	The meat is firm and with a balanced percentage of fat, not excessive; the marinade is well distributed over the entire surface
<b>TASTE</b>	Sweet, firm and well roasted meat; captivating both softness and succulence
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany
<b>CURIOSITY</b>	The pigs are raised in a semi-wild state in woods where they can feed on what nature offers: acorns, grass and tubers, with the integration of organic feed without GMOs and preservatives. In the preparation of this meat each ingredient has its function: the beer massage increases the succulence, the vegetable oils make the meat softer and the salt improves conservation as well as contributing to the taste together with the sauce
<b>SUGGESTIONS</b>	Very good grilled but also roasted; it is recommended to treat it with low temperature vacuum cooking at 72 ° for 9/10 hours and a subsequent passage in a pan for a perfect Maillard reaction or with roasting in the oven at 220 ° for 11/13 minutes. For those who have no way of cooking under vacuum, the classic direct methods can be used: pan or grill for at least 25 minutes over high