

ETRUSCA DI SUINO CON SALSA AL WHISKY



CODE	79117
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	350 g approx

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

DESCRIPTION	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
APPEARANCE	The meat is firm and with a balanced percentage of fat, not excessive; the marinade is well distributed over the entire surface
TASTE	Sweet, firm and well roasted meat; captivating both softness and succulence
MATURING	Not expected
PRODUCER	Azienda Agricola Savigni - Pavana Pistolese (PT) - Tuscany
CURIOSITY	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
SUGGESTIONS	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