

ETRUSCA DI SUINO CON SALSA AL PEPE



CODE	79119
COUNTRY OF ORIGIN	Italy, Tuscany
WEIGHT	350 g approx

Dorsal cut of pigs breed in wild, marinated with pepper 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 pepper sauce

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