

# BACCALÀ MANTECATO MARCOLIN



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|--------------------------|---------------|
| <b>CODE</b>              | 95870         |
| <b>COUNTRY OF ORIGIN</b> | Italy, Veneto |
| <b>WEIGHT</b>            | 250 g approx  |

Baccalà mantecato in a 250 g tray produced by Marcolin

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| <b>DESCRIPTION</b>   | Baccalà produced according to tradition of Marcolin family, with naturally dried stockfish  |
| <b>APPEARANCE</b>    | Ivory white, creamy and spreadable  |
| <b>TASTE</b>         | Creamy and delicate   |
| <b>PRODUCER</b>      | Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto  |
| <b>OUR SELECTION</b> | To make Baccalà Mantecato (creamed cod), the fillets are simply boiled and whipped in a planetary mixer as soon as they have been removed from the pot, with the addition of salt and sunflower oil. The oil is added slowly by hand and the quantity of oil to be added is decided from time to time depending on how much the raw material requires, in order to guarantee the right consistency of the creamed cod, which must not be too compact nor too soft. At the end of processing, very little milk is added, only to give to the whipped cream a whiter colour |
| <b>CURIOSITY</b>     | At least once a year, the Marcolin family fly personally to Norway, to the islands of Røst, in the southwestern tip of the Lofoten archipelago for the selection of raw fish  |
| <b>SUGGESTIONS</b>   | Perfect with polenta or with crusty bread   |