

# BACCALÀ ALLA VICENTINA MARCOLIN



<b>CODE</b>	95879
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>WEIGHT</b>	1 kg approx

Baccalà alla Vicentina in 1 kg tray produced by Marcolin

<b>DESCRIPTION</b>	Traditional recipe of Veneto with stockfish dried naturally
<b>APPEARANCE</b>	It is presented in big pieces
<b>TASTE</b>	Tasty; ingredients are expertly matched and well balanced
<b>PRODUCER</b>	Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto
<b>OUR SELECTION</b>	In the Baccalà alla Vicentina, the stockfish, after soaking, is deboned by hand, prepared with flour, extra virgin olive oil, milk, anchovies and Grana Padano PDO, then cooked in the oven in steel plates to obtain a golden gratin
<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 to select raw fish
<b>SUGGESTIONS</b>	Perfect with polenta

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