

BACCALÀ ALLA VICENTINA MARCOLIN



CODE	95880
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	500 g approx

Baccalà alla Vicentina in a 250 g tray produced by Marcolin

DESCRIPTION	Traditional recipe of Veneto with stockfish dried naturally
APPEARANCE	It is presented in big pieces
TASTE	Tasty; ingredients are expertly matched and well balanced
PRODUCER	Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	Perfect with polenta