



BACCALÀ CONDITO MARCOLIN

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| CODE | 95869 |
| COUNTRY OF ORIGIN | Italy, Veneto |
| WEIGHT | 1 kg approx |

Baccalà condito in 1 kg tray produced by Marcolin

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| DESCRIPTION | Stockfish dried naturally and seasoned with garlic, oil and parsley |
| APPEARANCE | It is presented in big pieces |
| TASTE | Delicate |
| PRODUCER | Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto |
| OUR SELECTION | The recipe of Baccalà Condito (seasoned cod) requires that the stockfish, once boiled, is only seasoned with extra virgin olive oil, garlic and parsley |
| 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 | A light recipe, perfect base for delicious salads with a high protein content |