

## SARDE IN SAOR



<b>CODE</b>	95878
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>WEIGHT</b>	1 kg approx

Sardines prepared according to the original Venetian recipe

<b>DESCRIPTION</b>	Headless sardines ( <i>Sardina pilchardus</i> ) gutted by hand one by one, breaded and fried whole in sunflower oil. The saor is prepared braising the onion in sauté with white wine, salt and vinegar
<b>APPEARANCE</b>	The sardines are well cleaned, with intact and fleshy fillets; the "saor" is well balanced, with the onion transparent and the right quantity of oil
<b>TASTE</b>	The consistency in the mouth is compact and the taste is sweet; the saor of onions and raisins of Jumbo variety, contributes to their sweetness and juiciness; excellent sweet and sour balance
<b>PRODUCER</b>	Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto
<b>OUR SELECTION</b>	The sardines chosen by Gastronomy Marcolin are fished in the Adriatic Sea, one of the most appreciated provenance
<b>SUGGESTIONS</b>	Covered each with the right amount of saor, they are ready to be put on the crouton and served as a shot