

PASTRAMI NOSTRANO



CODE	82356
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	2 kg approx

Italian beef brisket with an extremely tender texture

DESCRIPTION	Point of beef brisket from Italian cattle immersed in brine, with a very tender texture
APPEARANCE	The slice presents itself with a dark pink color, particularly juicy and soft when cut
TASTE	The meat is flavorful but balanced, the spices and brine are not too overpowering, pleasantly juicy and not at all tough. It has distinct notes of pepper, cumin, and cloves
PRODUCER	Fratelli Corra' - Smarano (TN) - Trentino Alto Adige
OUR SELECTION	Today, the business is carried on by Luca and Pio, who work with selected meats from cattle, pigs, and game to create a wide range of traditional artisanal cured meats
SUGGESTIONS	To be used in slices not too thin to create the iconic New York sandwich; excellent for filling sandwiches, it pairs well with spicy mustard and rye bread; it also lends itself to more original solutions such as topping a white pizza with pomegranate and smoked stracciatella