

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 with a very soft texture dipped in brine with only sea salt and baked in the oven

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