

# PEZZENTE DELLA MONTAGNA MATERANA



<b>CODE</b>	82574
<b>COUNTRY OF ORIGIN</b>	Italy, Basilicata
<b>WEIGHT</b>	270 g approx

Cured and flavoured pork sausage typical of Basilicata

<b>DESCRIPTION</b>	Typical Lucan salami, Slow Food Presidium, made with pork raised in Basilicata and flavored with pepper, fennel and garlic
<b>APPEARANCE</b>	Bound in natural casing with a typical curved shape ; the slice is compact and consistent, ruby red in colour and with widespread white lards
<b>TASTE</b>	Intense and harmonious, with a scent of fennel and a slight hint of pepper
<b>PRODUCER</b>	Sapori Mediterranei - Cirigliano (MT) - Basilicata
<b>OUR SELECTION</b>	Giovanni di Sapori Mediterranei uses exclusively meat obtained from pigs raised in the open air and fed with natural products in Basilicata. The processing, completely handmade, involves the use of natural aromas dictated by tradition and disciplinary, without added preservatives
<b>CURIOSITY</b>	Sapori Mediterranei is the first producer to have recovered the processing of Pezzente della Montagna Materana. The name 'Pezzente' derives from the fact that in the past it was one of the basic products of the poor peasant tradition. Beggar stands for poor, because originally to produce it sharecroppers used less noble cuts of pork, those that did not end up in sausages prepared for their masters
<b>SUGGESTIONS</b>	Delicious sliced with a good homemade bread or to create a red sauce with which to season the homemade pasta