

PULLED PORK



CODE	82357
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
WEIGHT	1 kg approx

Pork cup cooked at low temperature and already frayed ("pulled")

DESCRIPTION	Cup meat of Trentino pigs cooked slowly with spices, in particular with smoked paprika on the farm with the same cold smoke also used for the production of smoked meats; it is free of preservatives
APPEARANCE	The product is already frayed ("pulled"), bagged and ready to use, after heating; the meat is well cooked and not at all greased with the well visible fraying
TASTE	Rustic, spicy with notes of kummel and slightly spicy
PRODUCER	Fratelli Corra' - Smarano (TN) - Trentino Alto Adige
OUR SELECTION	The activity today is carried out by Luca and Pio who work with selected meat of cattle, pigs and game to create a wide range of traditional artisanal salami
SUGGESTIONS	Liven it up in a pan or microwave to fill your bun, adding fresh vegetables to taste