

## PROSCIUTTO COTTO TIPO PRAGA



**CODE** 81059

**COUNTRY OF ORIGIN** Italy, Trentino Alto Adige

**WEIGHT** 6 kg

Cured ham in brine, cooked and slightly smoked

<b>DESCRIPTION</b>	Pig legs born and raised in Austria and Germany
<b>APPEARANCE</b>	It's presented as a boneless thigh in ornament; the flesh is pinkish and well proportioned fat fraction
<b>TASTE</b>	Sweet and appetizing, slightly savory; smoking is expertly measured as well as tanning, style mark "Karl Bernardi"
<b>PRODUCER</b>	Karl Bernardi - Brunico (BZ) - Alto Adige
<b>CURIOSITY</b>	Prosciutto di Parma seems to have been born in the mid-nineteenth century right in the Czech capital, thanks to the intuition of a butcher who poured a thigh with bone after dressing it in brine