

FIL ROSÈ DI TROTA



CODE	94179
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	100 g approx

Salmon trout loin marinated and cooked at low temperature

DESCRIPTION	Salmon trout of the Iridea variety marinated with wine vinegar, salt, sugar, and black pepper, and cooked at low temperature
APPEARANCE	Slice of salmon trout with a pink-orange color, the flesh is firm yet tender, and completely deboned
TASTE	At the bite, it resembles roast beef but made from trout, with a delicate and elegant flavor, highlighted by pronounced aromatic notes from the pepper
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	High-quality raw materials processed in an artisanal way with a spirit of innovation; these are the secrets of Friultrota, which has been working in the fish industry for 40 years with an ethical approach in its product and market choices
CURIOSITY	The trout are raised for about 14 months, fed naturally with selected feed; the fillets, marinated and cooked at low temperature, are then manually packaged without the addition of colorants or preservatives
SUGGESTIONS	Ideal for quick dishes, paired with fresh vegetables and a yogurt sauce