



SARDINE AL BURRO DELLE AZZORRE



CODE	95986
COUNTRY OF ORIGIN	Portugal
WEIGHT	Net weight: 90 g (Drained weight: 60 g)

Sardine fillets preserved in a generous amount of butter

DESCRIPTION	Small sardines of Atlantic or Mediterranean origin, eviscerated and left whole, preserved in plenty of Azores butter
APPEARANCE	The skin is still silvery, the flesh is clear, firm and compact on the palate
TASTE	Tantalizing, the savouriness of the sea and the sweetness of the butter balance each other on the palate, without one prevailing over the other
PRODUCER	Josè Gourmet - Perafita (Portogallo)
OUR SELECTION	Josè Gourmet is a Portuguese company, one of the smallest canning companies in the Iberian Peninsula, born in 2008 thanks to Adriano Casal Ribeiro, former pilot and company director, and Luis Mendonça, illustration teacher and artistic director of Josè Gourmet. An ambitious project of theirs, born with the aim of bringing to market a vast line of gastronomic products that tell the story of Portugal and its cuisine. We liked this truly unique line of fish preserves and pâtés, anchored in Portuguese tradition but winking at international gastronomy. Mendonça's artistic hand can be seen in the carefully crafted packaging, in which the irreverent and unconventional graphics of local illustrators explode, who have revisited the product in a caricatured way
CURIOSITY	The Azores are home to several cow herds, which enjoy lush, saline pastures; butter production on these islands is highly esteemed!
SUGGESTIONS	Store the tin in the refrigerator to keep the butter solid; leave at room temperature for a few minutes before consumption; delicious as is or fried for 30 seconds in a frying pan