

LARDO DI PATA NEGRA



CODE	78144
COUNTRY OF ORIGIN **	Italy, Tuscany
WEIGHT	2 kg approx

**** ATTENTION: the origin of the raw material may be different**

Iberian pork lard processed according to Tuscan butchery tradition

DESCRIPTION

Lard obtained from the highest part of the Iberian pig's back, known as groppa', usually enriched with a layer of lean meat; the raw material is imported frozen from Spain only during the winter months.

APPEARANCE

The slice is shiny and creamy, with a colour ranging from white to pink and a slight darker veining.

TASTE

Soluble and very sweet on the palate, with a balanced but incisive spiciness, never too savoury.

MATURING

at least 120 days

PRODUCER

Salumi Benvenuti - Lucca (LU) - Tuscany

OUR SELECTION

We have selected Benvenuti cured meats because they represent an expression of Tuscan farming tradition but in practical formats for use, with attention also paid to minimising waste; furthermore, they are made with 100% Italian pork

CURIOSITY

The groppa' is massaged by hand with aromatic herbs and sea salt and placed in containers called bigongi' for at least four months; it is then brushed to remove any residual salt, groomed and sprinkled with aromatic herbs

SUGGESTIONS

Perfect on freshly toasted bread and excellent for cooking, especially for enriching roasts