

FIORE DI GUANCIALE AL PEPE NERO TRANCIO



| | |
|--------------------------|----------------|
| CODE | 78146 |
| COUNTRY OF ORIGIN | Italy, Tuscany |
| WEIGHT | 300 g approx |

300 g portion of guanciale produced by Salumificio Benvenuti

| | |
|----------------------|--|
| DESCRIPTION | Guanciale produced with strictly Italian raw materials and aged for 60 days, with a format and packaging designed for self-service |
| APPEARANCE | The slice is pink with a good lean portion; vacuum-packed and ready for sale |
| TASTE | Sweet and aromatic, without unpleasant hints of rancidity or rind |
| MATURING | 60 days |
| PRODUCER | Salumi Benvenuti - Lucca (LU) - Tuscany |
| OUR SELECTION | A compact Italian guanciale, designed to cater to the trend for small formats that can be placed directly at the customer's disposal among the self- service offerings |
| CURIOSITY | Gluten-free and lactose-free |
| SUGGESTIONS | The perfect product for preparing the most famous italian pasta sauces: gricia, carbonara and amatriciana. It is also excellent simply sliced thinly and placed on warm focaccia |