

PITINA IGP



CODE	80230
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	140 g approx

Small traditional smoked sheep salami from Friuli

DESCRIPTION	A small cured meat typical of Cellina and Tramontina valleys, in Friuli Venezia Giulia, made with sheep meat and pork lard, sprinkled with cornflour and gently smoked
APPEARANCE	With a typical meatball shape, it has a surface covered with cornflour; when cut, the slice is soft, with a fine-grained paste and garnet-red colour
TASTE	Balanced and mild, despite the presence of sheep meat, which is softened by the light smoking process
PRODUCER	Borgo Titol - Tramonti di Sopra (PN) - Friuli Venezia Giulia
OUR SELECTION	A salami with a unique identity, masterfully produced by Borgo Titol, with 90% of the fresh meat coming from adult Biellese and Bergamasca sheep reared on the farm or by transhumant herders. A niche product made by only a few producers, Borgo Titolo is one of only three producers belonging to the IGP consortium: one of the reasons for this is the considerable work involved in processing sheep meat - around seven hours of deboning and cleaning for a yield of around 17%
CURIOSITY	Pitina is made in a similar way to salami, but the main difference lies in the curing process: the mixture is not stuffed into casings but simply sprinkled with cornflour and then cured for at least 30 days, during which time it is also lightly cold smoked with beech wood
SUGGESTIONS	It is excellent as it is, sliced thinly like a traditional salami, served with rye bread or artisan breadsticks; it is also worth trying pan-fried, lightly heated with a drizzle of oil or butter and accompanied by steaming polenta, or grilled or baked in the oven to develop an irresistible crispiness on the outside