



PINDULIS

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| CODE | 80231 |
| COUNTRY OF ORIGIN | Italy |
| WEIGHT | 150 g approx |

Strips of spiced, smoked and dehydrated pork

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| DESCRIPTION | Lean pork from loin cuts, cured with salt and a blend of typical Dolomite spices - including juniper - smoked and dehydrated; ideal for an original aperitif |
| APPEARANCE | Long strips of meat, with the typical intense colour of dried meat; the texture is compact and the fibres are visible, as is the seasoning |
| TASTE | Savoury, intense and persistent, with interesting balsamic notes, but characterised by an underlying smoothness; the bite is pleasantly tenacious |
| PRODUCER | Borgo Titol - Tramonti di Sopra (PN) - Friuli Venezia Giulia |
| OUR SELECTION | A traditional product that is in line with current trends, which are seeing consumers paying particular attention to foods with a high protein content: 100 g of Pindulis contain 50 g of proteins |
| CURIOSITY | Free from preservatives |
| SUGGESTIONS | Fun and original as an aperitif or protein snack; try them chopped up on a charcuterie board, added to an omelette or scrambled eggs, or served with polenta or to enrich the filling of tortelli. A bag contain 10 stripes approximately. |