

CAPRICCIO DI SALMONE



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| CODE | 94049 |
| COUNTRY OF ORIGIN | Italy, Friuli Venezia Giulia |
| WEIGHT | 350 g approx |

Delicately smoked Salmon of sashimi quality, in box

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| DESCRIPTION | Central part of the fillet obtained from Norwegian salmon sashimi quality, lightly smoked |
| APPEARANCE | Shaped like an ingot with a bright orange-red color, the meat is compact |
| TASTE | Sweet, with a good balance of flavour and delicate notes of smoke |
| PRODUCER | Friultröta - San Daniele del Friuli (UD) - Friuli Venezia Giulia |
| OUR SELECTION | We work for years with Mauro Pighin of Friultröta and we know that he selects only high quality raw materials that result in products with a unique taste |
| SUGGESTIONS | Easy to cut, preserves all the freshness and delicacy of the whole fillet |

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